



cumin roasted cashews

Are you crazy for cashews? We certainly are and that's why we've always got these cumin and chili-spiced nuts on hand.

SERVES: 4-6



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ingredients

- 1 egg white
- 1 tbsp water
- 4 cups whole unsalted cashews
- 2 tbsp sugar
- 2 tbsp brown sugar
- 2 tsp chili powder
- 2 tsp kosher salt
- 2 tsp ground cumin
- 1/4 tsp cayenne pepper

directions

1. Preheat oven to 250°F. Line a baking sheet with parchment paper.
2. In a large bowl, whisk egg white and water. Add cashews and toss to coat. Transfer to a colander and drain for 2 minutes. In another bowl, combine the remaining ingredients. Add cashews and toss to coat.
3. Arrange nuts in a single layer on prepared baking sheet. Bake 50-55 minutes, stirring once. Cool on a wire rack and store in an airtight container.

