



spoon&whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

1675 Route 9 | Suite 108 | Clifton Park, NY 12065 | (518) 371-4450 | [spoonandwhisk.com](http://spoonandwhisk.com)

### **Three Quick-to-Make Roasted Nut Mixes**

'Tis the season for munchies! Bring one of these roasted nut mixes to a party, or wrap as a gift – you'll be loved. Below are three quick-to-make roasted nut recipes — sweet and savory versions — that are sure to satisfy all your friends and family this holiday season.

#### **Cocoa & Cardamom Roasted Almonds** *(Makes 3 cups)*

***Ingredients:***

1/2 cup powdered sugar  
2 tablespoons cocoa powder  
1 teaspoon ground cardamom  
1 teaspoon kosher salt  
1 egg white  
1 teaspoon vanilla extract  
3 cups raw almonds

***Directions:***

1. Mix the dry Ingredients in a large mixing bowl along with the almonds.
2. In a separate bowl, whisk the egg white until very frothy; add the vanilla extract.
3. Pour the frothy egg white over the powdered nuts and mix.
4. Place on a parchment-lined baking sheet in a single layer and and bake at 275 degrees F for 20-25 min, stirring every 10 minutes, as needed.
5. Remove from the oven and allow to cool. Break apart and store in an airtight container.

#### **Rosemary & Cayenne Roasted Cashews** *(Makes 4 cups)*

***Ingredients:***

4 cups raw cashews  
1 tablespoon rosemary, minced  
2 teaspoons brown sugar  
1/2 teaspoon cayenne  
2 teaspoons kosher salt  
2 tablespoons butter, melted

***Directions:***

1. Melt the butter.
2. Mince the rosemary, and mix with the brown sugar, cayenne, kosher salt, and cashews. Add the melted butter and mix well.

***Continued on Page 2***



spoon&whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

1675 Route 9 | Suite 108 | Clifton Park, NY 12065 | (518) 371-4450 | [spoonandwhisk.com](http://spoonandwhisk.com)

***Page 2, continued***

3. Place on a baking sheet in a single layer and and bake at 350 degrees F for 8-10 minutes and nicely fragrant.
5. Remove from the oven and allow to cool. Store in an airtight container.

**The Very Best Butter Toffee Pecans - (Makes 3 cups)**

***Ingredients:***

3 cups pecan halves  
6 tablespoons butter  
2 egg whites  
2/3 cup brown sugar  
1/2 teaspoon salt

***Directions:***

1. In a sauce pan, melt the butter, then add the brown sugar and salt. Heat until the sugar is dissolved.
2. In a separate bowl, whisk the egg whites until very foamy. Add the egg whites to the butter mixture and stir to combine.
3. Pour the butter mixture over the pecans and stir to coat.
4. Spread the coated pecans in a single layer on a parchment-lined baking sheet and bake at 275 degrees F for about 40 minutes, or until toffee has hardened.
5. Remove from the oven and allow to cool. Store in an airtight container.