



CANDIED ALMONDS

Awaken your inner christmas market

SERVINGS: 6

PREPPING TIME: 1 MIN

COOKING TIME: 9 MIN

INGREDIENTS

- ½ cup granulated sugar
- ¼ cup water
- 1 tsp vanilla extract
- 2 tsp cinnamon
- 2 cups whole almonds

DIRECTIONS

1. Line a large baking sheet with a silicone baking mat or parchment paper.
2. In a nonstick pan, combine sugar, water, vanilla extract, and cinnamon. Bring to a boil over medium heat.
3. Add almonds. Cook and stir the mixture until the water has evaporated. It will change from a liquid to a syrupy to a stringy consistency until the sugar dries up. Continue until the sugar becomes sticky again and crystallises on the almonds. Stir consistently throughout.
4. Pour the almonds onto the prepared baking sheet and separate them with forks or a spatula. Let cool for about 15 minutes.
5. Store almonds in an airtight container or jar.

NOTES

Easy cinnamon candied almonds are crunchy, sweet and make your house smell amazing! They can be made in less than 10 minutes and make a great snack for your next holiday party.