

Spiced Nuts

Ingredients

- 2 cups cashews, pecans, almonds, or walnuts, or a mixture
- 2 tablespoons butter, melted
- 2 tablespoons sugar or honey
- 1/2 teaspoon freshly grated orange peel
- 1/2 teaspoon ground cardamom
- 1/8 teaspoon salt
- 1/8 teaspoon ground cayenne (optional)

Directions

Preheat the oven to 325. Lightly oil a baking sheet.

Place the nuts in a bowl, pour the melted butter over them, and stir to coat.

Sprinkle the sugar, orange peel, cardamom, salt, and cayenne, if using, over the nuts and toss until well mixed. Spread on the prepared baking sheet and bake for 15-20 minutes, until the nuts are golden and fragrant.

Let cool, then serve or store in a sealed container. Spiced nuts are best when used within 2 days.