



Spiced Christmas Cashews

These well-seasoned cashews are sweet, salty and crunchy...and oh-so snackable! Everybody raves about them. I often make 10 to 12 batches for gifts during the holiday season...maybe even more!

Ingredients

1 egg white
½ tablespoon water
½ tablespoon vanilla
1 lb [Farm Fresh Nuts Freshly Roasted Cashews](#)
⅓ cup sugar
1 tablespoon chili powder
1 tablespoon cinnamon
1 tablespoon nutmeg

1 tablespoon ginger
1 tablespoon allspice
2 teaspoons salt
2 teaspoons ground cumin
½ teaspoon cayenne pepper

Directions

Whisk together egg white and water in a large bowl. Add cashews; toss to coat. Transfer to a colander; drain for 2 minutes. In a separate bowl, combine sugar and spices; add cashews and toss to coat. Arrange in a single layer on a greased 15"x10" jelly-roll pan. Bake, uncovered, at 250 degrees for 1 ¼ hours, stirring once. Cool on a wire rack. Store in an airtight container.