



Candied Macadamia Nuts

Level: Easy

Prep Time: 15 minutes

Serves: about 15

Cooking Time: 45 minutes



One pound unsalted macadamia nuts, whole or halved

1 cup white granulated sugar

1 tsp. cinnamon

1 tsp. salt

1 Tbsp. water

1 egg white, from a large egg

Preheat oven to 300 degrees. Spray the bottom of a large baking pan with Pam.

In a bowl, mix the sugar, cinnamon, and salt until all lumps are gone and all ingredients are combined.

In another bowl, beat the water and egg white until frothy (do not beat till stiff).

Place the macadamia nuts into the egg white and water mixture. Mix until all the nuts are coated. Then pour the nuts into the sugar mixture. Mix until all the nuts are coated with the sugar mixture.

Pour the nuts onto the Pam coated pan and spread the nuts out evenly. Bake for 45 minutes total, stirring the nuts every 10 minutes so it doesn't stick to the bottom of the pan. Let cool before serving. Store the cooled nuts in an airtight container to retain crunchiness.

Notes:

- This recipe can be used with other nuts such as pecans, walnuts, or almonds.
- Toss candied nuts with salads that have tart dressings.