

Honey Crystal Almonds

Servings: 32

"Roasted almonds with a honey coating are sprinkled with sugar for a sweet treat."

Ingredients:

2 cups whole natural California Almonds, roasted*

1/2 cup honey

2 tablespoons butter

1 cup turbinado sugar (Sugar in the Raw®)



Directions:

1. Over medium heat in medium saucepan, heat honey and butter to boiling. Reduce heat to medium-low; simmer 2 minutes, stirring occasionally. Add almonds; simmer and stir 2 minutes.
2. Using slotted spoon, transfer almonds to baking sheet lined with parchment paper or sprayed with nonstick cooking spray; spread in single layer and cool slightly.
3. Toss almonds with sugar to coat using a medium plastic food storage bag.