

Crunchy Spiced Nuts

SERVES Serves 20 (Makes about 5 cups)

WHY THIS RECIPE WORKS

Oil, melted butter, and other common Crunchy Spiced Nuts coatings made for greasy hands and didn't coat the nuts evenly. We found that egg whites mixed with a little water and salt worked best. Slow-roasting the nuts at a low temperature ensured they cooked completely without scorching the exterior.



INGREDIENTS

- 1 large egg white
- 1 tablespoon water
- 1 teaspoon salt
- 1 pound unsalted nuts (see note)
- ½ cup granulated sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon ground coriander

BEFORE YOU BEGIN

⚙️ You can use any variety of unsalted raw nuts. To double the recipe, adjust oven racks to upper-middle and lower-middle positions and bake the nuts on 2 baking sheets, switching and rotating sheets halfway through baking.

INSTRUCTIONS

1 **COAT NUTS** Adjust oven rack to upper-middle position and heat oven to 300 degrees. Line baking sheet with parchment paper and coat with cooking spray. Whisk egg white, water, and salt in large bowl. Add nuts and toss to coat. Drain in colander thoroughly, 4 to 5 minutes.

2 **SEASON NUTS** Mix sugar, cinnamon, ginger, and coriander in large bowl. Add drained nuts and toss to coat. Spread nuts evenly on prepared baking sheet and bake until dry and crisp, 40 to 45 minutes, rotating sheet halfway through baking time. Cool completely. Break nuts apart and serve. (Nuts can be stored in airtight container for 3 weeks.)