

Honey Roasted Cashews

original recipe from TastyKitchen.com

Ingredients

- 2 tablespoons honey
- 1.5 tablespoons infused real maple syrup
- 1.5 tablespoons unsalted butter
- 1 teaspoon salt
- 1 teaspoon real vanilla extract
- 1/4 teaspoon cinnamon
- 1 pound cashews
- 2 tablespoons white sugar

Instructions

- Preheat oven to 350F and line a baking sheet with tin foil.
- Measure out all ingredients and combine the honey, maple syrup and butter.
- Microwave until butter is melted, about 25-30 (this can be done on the stovetop as well).
- Add salt, vanilla and cinnamon to the honey mixture and stir.
- Place cashews in a medium bowl, pour the honey mixture over the nuts and toss. When coated, spread on the prepared baking sheet in a single layer.
- Bake for 6 minutes, remove from the oven, toss again and place back in the oven for 6 more minutes.
- Remove and pour into a clean bowl, toss with the white sugar and a little salt to taste and let cool.
- When completely cool, pour into a glass jar with an airtight lid.

Serves 4

Notes

Try using infused honey and/or butter as an alternative or addition to the infused syrup.