



Cinnamon Sugar Candied Walnuts

INGREDIENTS

2 egg whites
2 teaspoons water
2 teaspoons vanilla extract
4 cups walnuts
1 cup granulated sugar
1 tablespoon ground cinnamon
1/2 teaspoon salt

DIRECTIONS

1. Preheat oven to 300 degrees F. Line a baking sheet with parchment paper.
 2. In a large mixing bowl, whisk together egg whites, water and vanilla extract until frothy.
 3. Add walnuts to mixing bowl with egg white mixture and toss to coat evenly.
 4. Combine sugar, cinnamon and salt in a large plastic bag.
 5. Pour coated walnuts into the plastic bag and shake to coat walnuts evenly with cinnamon-sugar mixture.
 6. Spread walnuts onto prepared baking sheet in a single layer.
 7. Bake for 40 minutes, stirring after 20 minutes.
 8. Remove from oven and cool to room temperature. Serve.
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