



Curried Coconut Cocktail Nuts

Adapted from GarlicandZest.com.

Ingredients

2 tsp curry powder
1 tsp cinnamon
1 tsp cumin
½ tsp cayenne pepper
1 tsp salt
1 C sugar
1 egg white
1 TBSP water
6-7 C mixed cups nuts
½ C unsweetened flaked coconut

Directions

1. Preheat oven to 350 degrees. Line two large baking pans with parchment paper; set aside.
2. In a small bowl, combine dry ingredients.
3. In a large bowl, whisk egg white with water until mixture is light and frothy.
4. Add nuts to large bowl; toss until they are coated with egg mixture. Nuts will be sticky, but not soaking. If there's noticeable liquid in bottom of bowl, add more nuts and continue to fold until they are all well coated.
5. Add spice mixture to nuts; toss until coated.
6. Divide nuts between the two baking sheets; arrange in a single layer and bake for 10 minutes.
7. Remove pans from oven; divide coconut between two pans of nuts. Use a rubber spatula to stir and flip the nuts, coating them with coconut. Re-arrange in a single layer; bake for an additional 10 minutes.
8. Remove nuts from oven; cool to room temperature on pan. Store in an airtight container.

