

# Snack

## *Cinnamon Toasted Almonds*



*A recipe from the kitchen of (SLR)*

## *Ingredients*

**1 LB almonds**

**1 egg white**

**1 TSP vanilla extract**

**¾ CUP brown sugar**

**¼ CUP coconut sugar**

**½ TSP fine sea salt**

**2 TSP cinnamon**

*Makes 16 Servings*

## *Directions*

1. Preheat oven to 225°F
2. Whisk the egg white and vanilla until fluffy
3. Stir almonds into the egg white mixture
4. In separate bowl, combine the sugars, salt, and cinnamon
5. Pour the almonds into the sugar mixture and mix to coat
6. Spread almonds onto a cookie sheet into a thin layer
7. Bake for 1 hour, tossing every 15 minutes
8. Let cool and eat



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