

Sugar Candied Nuts

Ingredients:

- 1 pound unroasted, unsalted nut (cashew, almond, peanut, pecan, etc)
- 1 egg white
- 1 Tablespoon of water
- 1 tsp vanilla
- ½ cup white sugar
- ½ cup brown sugar
- 1 tsp cinnamon

Instructions:

1. Whip together the egg white, water, and vanilla until firm, about 2 minutes.
2. Mix together the firm egg white mixture and the nuts, stirring to coat well.
3. Mix together sugars and cinnamon and pour over the top of the nuts, stirring to coat well.
4. Add to the rotisserie basket of the Deluxe Air Fryer (or to the bottom of your basket air fryer).
5. Set for custom 300°F for 15 minutes and click the rotate button (those that do not have a Deluxe Air Fryer, you will have to shake your basket several times during cooking).
6. When the time is up, pour your candied nuts onto a baking sheet and allow to cool

Original recipe from by: Pampered Chef Director, Yvonne Mattson