

Cleo Coyle's Crunchy Maple- Cinnamon Glazed Almonds with Pink Salt

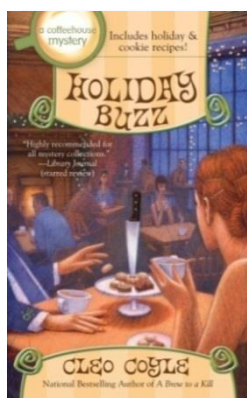
Photos and text © by Alice Alfonsi who writes
[The Coffeehouse Mysteries](#) as Cleo Coyle
in collaboration with her husband, Marc Cerasini.

If you live in New York City, you better like nuts. It goes with the territory. These nuts are the kind you eat. They're deliciously addictive with ingredients designed to create an especially satisfying crunch, and they'll make your kitchen smell like a Cinnabon store. Eat with joy! ~ Cleo

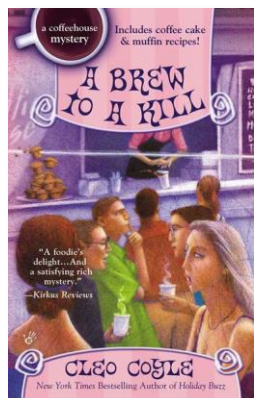


- 1 egg white
- 1 teaspoon maple syrup
- 2 cups whole, raw, shelled almonds
- 3/4 cup Sugar in the Raw (aka Turbinado sugar)
- 1 Tablespoon ground cinnamon
- 1/2 teaspoon coarsely ground Himalayan pink salt

Directions: In a large mixing bowl, combine egg white and maple syrup and whisk well. Pour in the almonds and stir them gently until well coated with the egg white mixture. Set aside. In a separate bowl, whisk together Sugar in the Raw (Turbinado sugar), cinnamon, and pink salt. Now taste the mix of seasonings. Is it too salty or sweet for you? Do you want a stronger cinnamon flavor? Adjust to your liking. Pour the final dry seasoning mixture over the wet nuts and gently fold until well coated. Dump the bowl's contents onto a baking sheet that's been lined with parchment paper. Spread the nuts out in a single layer. Bake at 300° F. for about 30 minutes. Using a spatula, gently flip the nuts and cook for another 10 minutes. This flipping ensures that any dampness on the underside of the nuts will be cooked. Nuts are done when the outside coating becomes crisp. Cool completely before storing in a plastic bag or airtight container.



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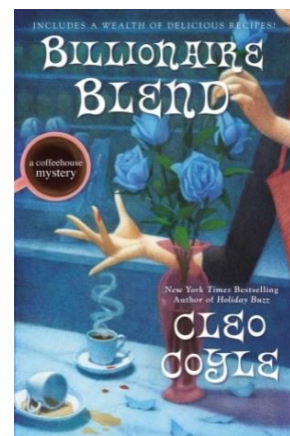
Cleo Coyle's [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more or get more recipes, visit

Cleo's online coffeehouse at
www.CoffeehouseMystery.com

And her recipe blog at
www.CleoCoyleRecipes.com

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