

# CLEO COYLE'S HONEY-ROASTED ALMONDS

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*With a kiss of caramelized honey and the added crunch of raw sugar and coarse salt, these glazed almonds are deliciously addictive. Eat them as a snack, serve them at parties, or place them in a plastic bag and pound them with a rolling pin to create roughly (or finely) crushed honey-glazed nuts for your cookies, muffins, and baked goods. May you eat with honey-roasted joy! ~ Cleo*

**1 egg white**

**1 teaspoon honey**

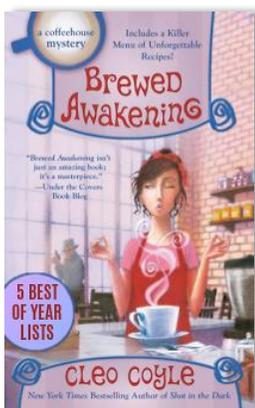
**2 cups whole, raw, shelled almonds**

**3/4 cup Sugar in the Raw (aka Turbinado sugar)**

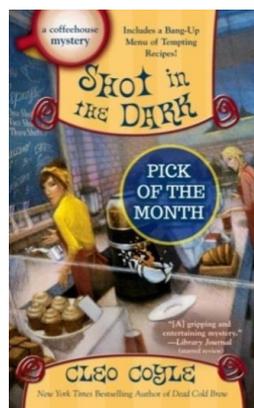
**1/2 teaspoon coarsely ground salt (sea salt or Himalayan pink salt are good choices)**

**1 tablespoon ground cinnamon (optional)**

**Directions:** First line a baking sheet with parchment paper and preheat your oven to 300° F. In a large mixing bowl, combine egg white and honey 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), coarse salt, and (optional) cinnamon (if using). Now taste the mix of seasonings. Is it too salty or sweet for you? Do you want a stronger cinnamon flavor (if you're using cinnamon)? 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 your lined baking sheet. Spread the nuts out in a single layer. Bake in your pre-heated 300° F. oven 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.



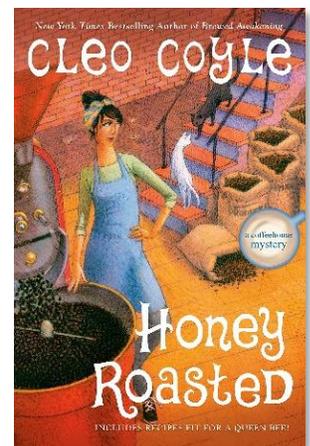
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*Eat with joy! ~ Cleo*

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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