



## Honey-Glazed Almonds

Spiced nuts are usually baked; this stovetop version speeds up the process. The smoky-spicy snack will store well in an airtight container for several days.

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Yield: Serves 10 (serving size: about 16 almonds)

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### Ingredients

1 1/2 cups raw, unblanched almonds	1/2 teaspoon ground chipotle chile powder
1 tablespoon sugar	1/4 teaspoon ground cumin
1 1/2 tablespoons honey	1/4 teaspoon salt

### Preparation

1. Line a large baking sheet with parchment paper.
2. Place the almonds in a medium nonstick skillet; cook over medium heat for 6 minutes or until lightly toasted, shaking pan frequently. Combine the remaining ingredients in a 2-cup glass measure. Microwave at HIGH for 30 seconds. Add honey mixture to pan, and cook 2 minutes, stirring constantly. Arrange almond mixture on prepared baking sheet in a single layer; let stand 10 minutes. Break apart any clusters.

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