Cinnamon Honey Almonds

NIBBLEDISH CONTRIBUTOR

Ingredients

- Raw, unsalted almonds (~2 cups) - Ground Cinnamon (~1 Tsp) - Brown Sugar (~1/2 Cup) - Water (~1.5 Tbs) - Salt (~1/4 Tsp) - Honey (~1.25 Tbs)

Instructions

Note: All the ingredient measures are approximate. I need to get better at measuring when I cook.. Still working on it. 1. Mix together the cinnamon, brown sugar, water, salt, and honey in a small bowl 2. Microwave the bowl for 30 seconds 3. Pour the mixture over a larger bowl filled with the almonds and stir until evenly coated 4. Spread the almonds evenly across a cookie tin 5. Eat an almond or two :) 6. Bake for 1hr at 250 degrees