

Slow Cooker Candied Nuts

Description

This easy make-ahead holiday snack is perfect for gifting or to serve as an appetizer at parties. Mixed nuts are covered in cinnamon sugar and cooked to perfection in a Crockpot to make a tasty, addicting treat.

CourseSnack
CuisineAmerican
Keywordcandied nuts
Prep Time 5 minutes minutes
Cook Time 3 hours hours 30 minutes minutes
Total Time 3 hours hours 35 minutes minutes
Servings12
Calories351kcal
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Equipment

- 6 Quart Crockpot
- Measuring cups
- Mixing bowl
- Whisk

Ingredients

- 1 cup granulated sugar
- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp salt
- 1 egg white
- 1 tbsp water
- 1 tsp vanilla extract

4 cups mixed nuts

Instructions

- 1. Add sugar, cinnamon, nutmeg and salt to a mixing bowl and stir to combine.
- 2. In another mixing bowl, whisk the egg white, water and vanilla extract until frothy.
- 3. Add the mixed nuts to the egg mixture and stir until the nuts are well coated.
- 4. Add the sugar mixture to the nuts and stir until combined.
- 5. Spray a 6-quart slow cooker with cooking spray. Add the nuts to the slow cooker. Cover and cook on LOW for 3 to 3 $\hat{A}\frac{1}{2}$ hours. Mix the nuts every 20 minutes.
- 6. After the nuts are finished cooking, allow them to cool and dry in the slow cooker. You can also place the nuts on a sheet pan.

Notes

default watermark Use a large egg for the egg white. I used almonds, cashews and pecans.

Nutrition

Calories: 351kcal | Carbohydrates: 29g | Protein: 8g | Fat: 25g | Saturated Fat: 3g | Polyunsaturated Fat: 5g | Monounsaturated Fat: 15g | Sodium: 56mg | Potassium: 289mg | Fiber: 4g | Sugar: 17g | Vitamin A: 8IU | Vitamin C: 0.2mg | Calcium: 36mg | Iron: 2mg Category

1. Crockpot Recipes

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