

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 ½ 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

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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