

# RECIPE



## Candied Espresso Walnuts

### Ingredients

Nonstick vegetable oil spray  
2/3 cup sugar  
3 tablespoons finely ground espresso coffee beans  
1/2 teaspoon ground cinnamon  
1/4 teaspoon coarse kosher salt  
1 large egg white  
4 cups walnut halves

Preheat oven to 325°F. Spray large baking sheet with nonstick spray. Mix sugar, espresso, cinnamon, and salt in small bowl. Whisk egg white in large bowl until frothy. Add walnuts and mix thoroughly. Sprinkle walnuts with espresso mixture and mix again. Spread walnuts onto the prepared sheet in a single layer. Bake 5 minutes. Take baking sheet out of oven and gently stir the nuts to loosen. Bake until walnuts are dry to touch, about 5 minutes longer. Loosen walnuts; cool.