

## SPICED MAPLE ROASTED MIXED NUTS

### INGREDIENTS

2 tablespoons canola oil, divided  
3 cups whole cashews, unsalted  
2 cups whole almonds, unsalted  
2 cups whole pecans, unsalted  
1/3 cup pure maple syrup  
1/4 cup light brown sugar, lightly packed  
3 tablespoons apple cider  
1 1/2 teaspoons ground chipotle powder  
1 teaspoon ground cinnamon  
3 teaspoons kosher salt

### DIRECTIONS

Preheat oven to 350F. Pour 1 tablespoon canola oil onto a large baking pan, spread evenly with a pastry brush. Set aside.

In a large bowl, combine the cashews, almonds, pecans, the remaining tablespoon canola oil, maple syrup, brown sugar, apple cider, chipotle powder and cinnamon. Toss to coat the nuts evenly. Add 1 teaspoon salt and toss again. Spread nut mixture evenly onto prepared pan. Roast nuts for 25 minutes or until the nuts are glazed and golden brown. Stir twice while nuts are roasting. Meanwhile, line 2 pans with parchment paper. Set aside. Remove nuts from oven and sprinkle with remaining 2 teaspoons kosher salt.

Immediately transfer nuts to remaining 2 pans in a single layer, dividing evenly. Be careful not to scrape the extra glaze from the pan onto cooled sheets, this will aid in the nuts not sticking together as much. While nuts are cooling, stir frequently to keep them from clumping together. Store in an airtight container at room temperature.