

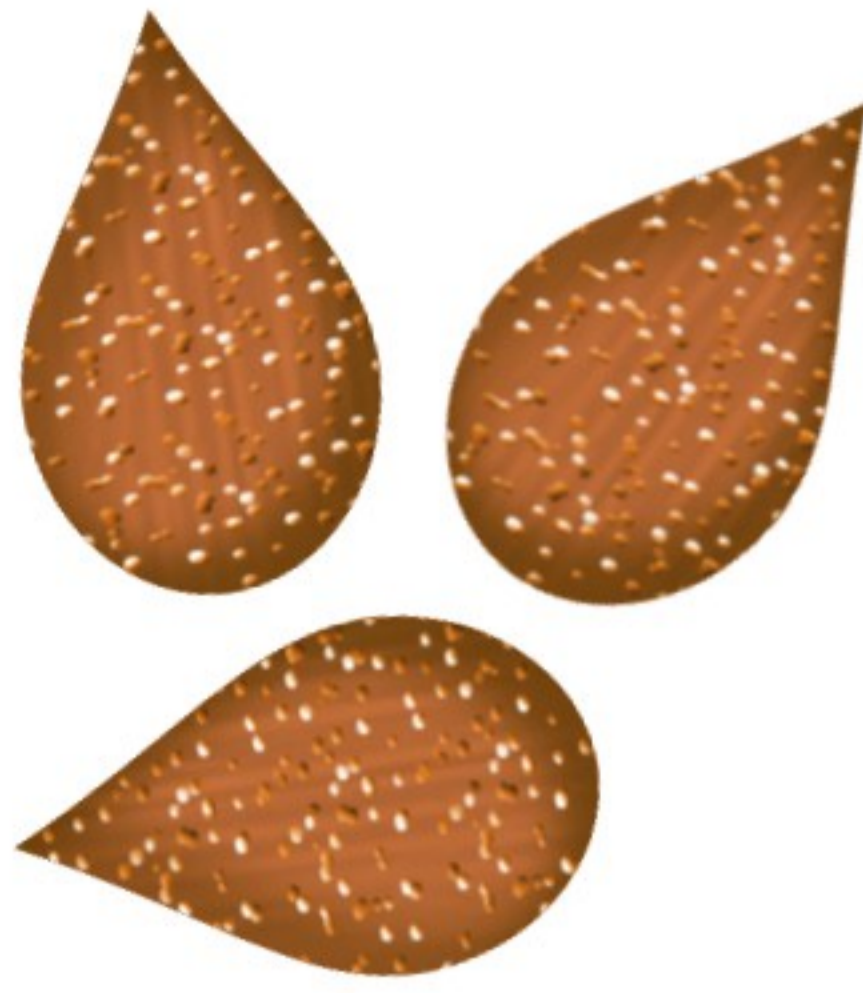


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Holiday Spice Sugared Almonds

- 1/3 cup sugar
- 3 teaspoons ground cinnamon
- 1/4 teaspoon freshly nutmeg
- 1/4 teaspoon ground clove
- 2 cups whole almonds
- 3 tablespoons light corn syrup



Preheat oven to 350 degrees F. Pour a small amount of oil on a baking sheet and evenly spread with a paper towel. In a small dish, mix together sugar, cinnamon and nutmeg. In another bowl, combine the almonds with the corn syrup until they are evenly coated and then sprinkle the sugar mixture on top in evenly. Stir well to make sure it gets mixed baking sheet and bake 10-12 minutes until bubbly, and the almonds are brown. Remove from oven and allow to cool on the baking sheet, stirring to prevent sticking and to separate the nuts. Store in an airtight container.

