

## Sugar and Spice Almonds

- 1/3 cup sugar
- 4 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 2 cup whole almonds
- 3 tablespoons light corn syrup



Preheat oven to 350 degrees F. Grease a large cookie sheet. Mix together the sugar, cinnamon, and nutmeg in a small bowl and set aside. In another bowl, combine almonds with the corn syrup until they are evenly coated. Sprinkle the sugar mixture over the top of the almonds, stirring to make sure they get mixed in evenly. Spread the almonds on the greased baking sheet and bake for 10-12 minutes until bubbly and the almonds are browned. Remove from oven and allow to cool on the baking sheet, stirring to prevent sticking and to keep the nuts separate. Store in an airtight container.

**KW**

Spice Company

Clove

Net Wt 1.5 oz

42 g

**KW**

Spice Co

Nutmeg

Net Wt 1.5 oz

42 g

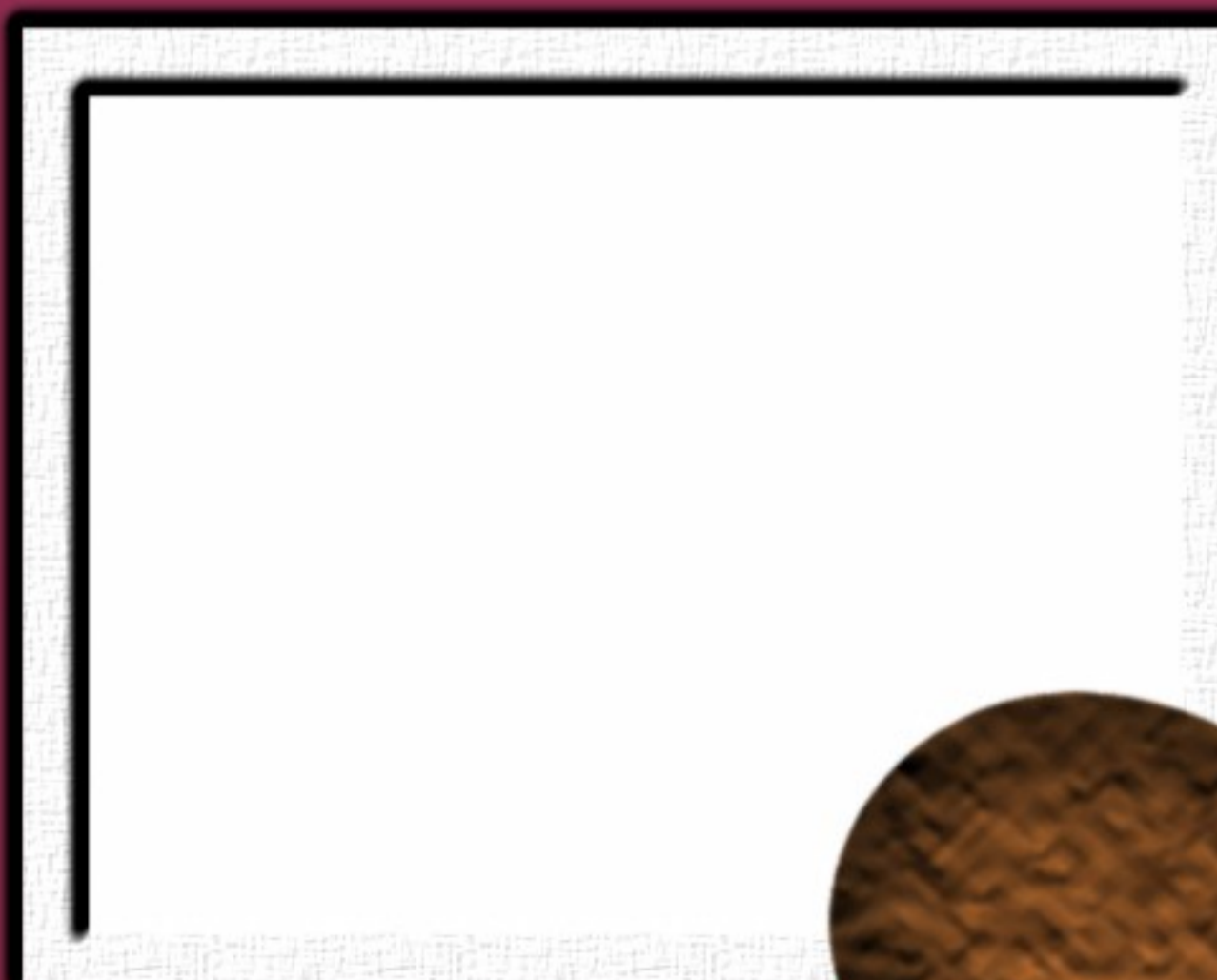
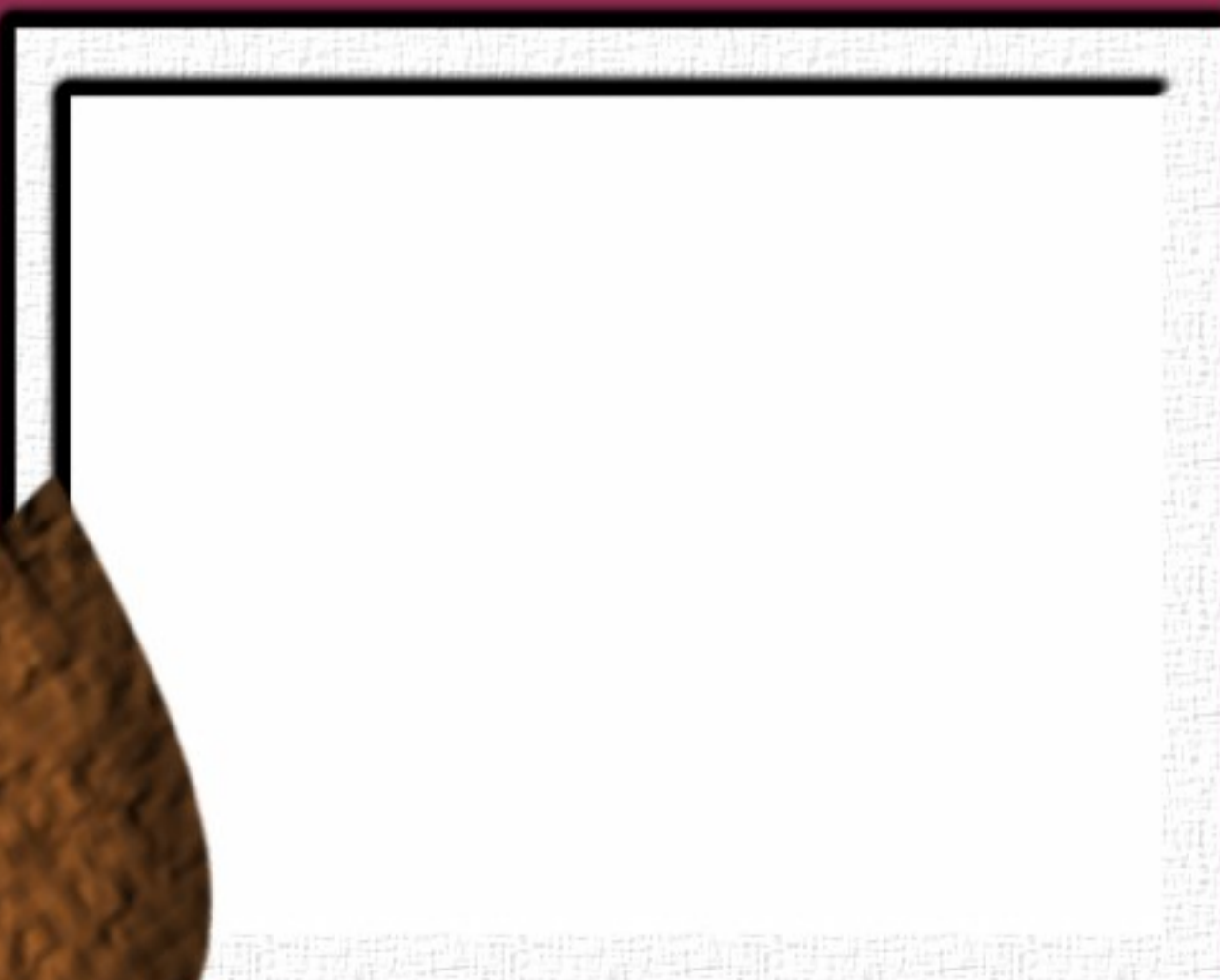
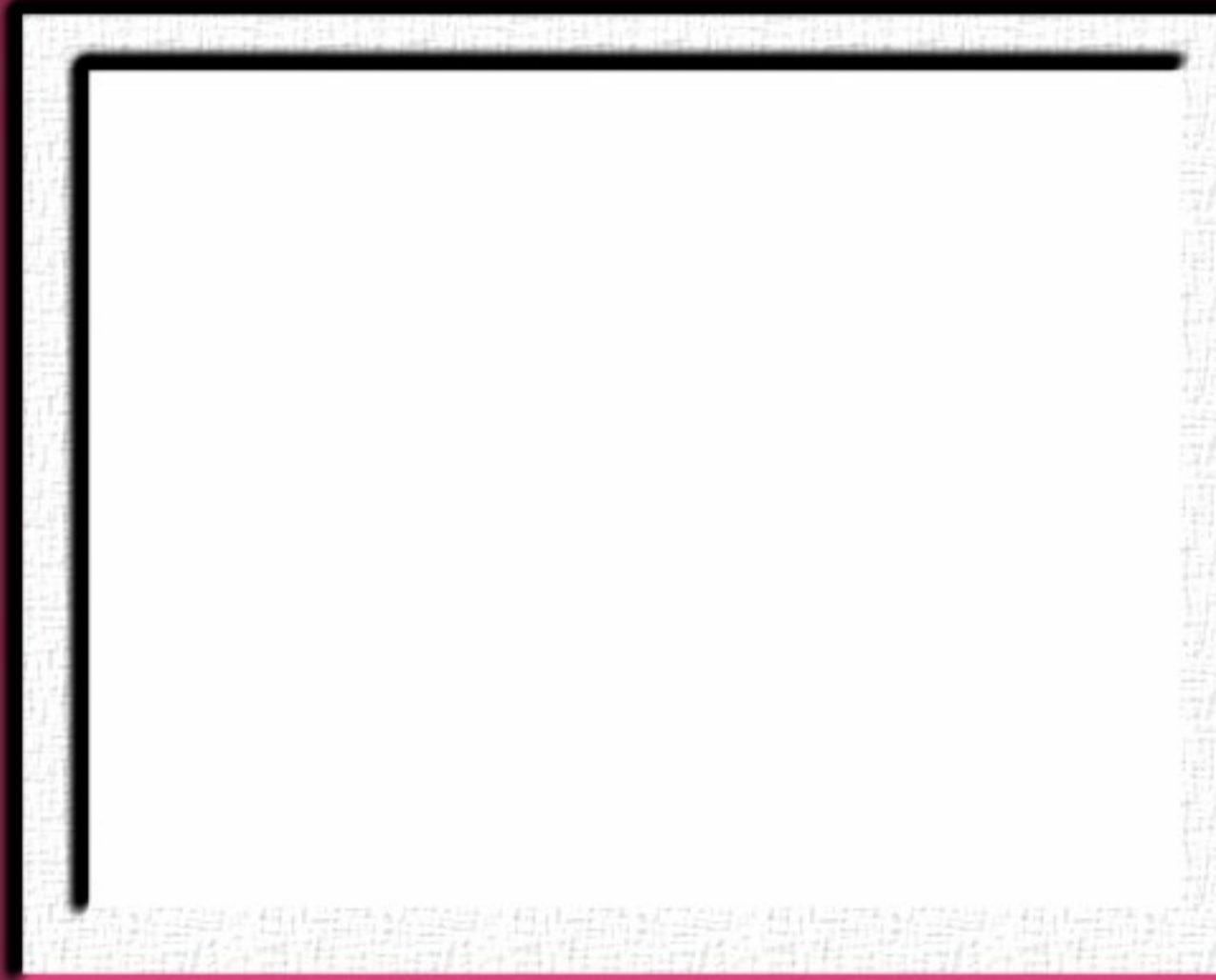
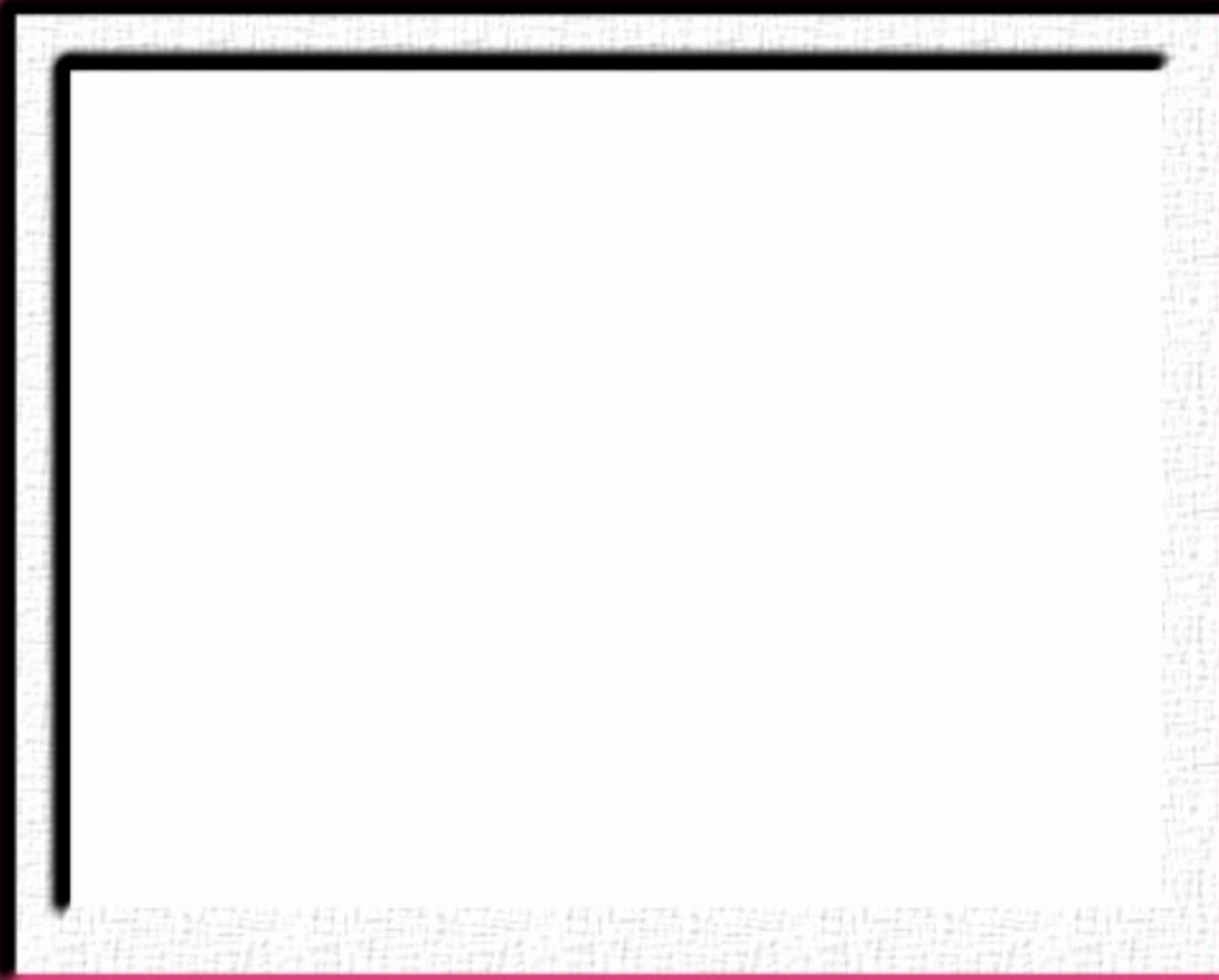
**KW**

Spice Company

Cinnamon

Net Wt 1.5 oz

42 g





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**KW**  
Spice Company  
**Clove**  
Net Wt 1.5 oz 42 g



**KW**  
Spice Company  
**Nutmeg**  
Net Wt 1.5 oz 42 g



**KW**  
Spice Company  
**Cinnamon**  
Net Wt 1.5 oz 42 g