

<b>RESTAURANT</b>	<b>Snack Carts</b>
<b>LOCATION</b>	<b>All Disney Parks</b>
<b>TIME</b>	50-60 Minutes
<b>SERVINGS</b>	

## Cinnamon Glazed Almonds

### Ingredients

- 1/3 cup butter
- 2 egg whites
- Dash of salt
- 1 cup sugar
- 4 cups almonds
- 4 teaspoons cinnamon

### Instructions

1. Preheat oven to 325 degrees.
2. Place butter on a 10x15 inch baking sheet.
3. Put butter in the oven for 5-8 minutes to melt butter and heat the pan.
4. Beat the egg whites with salt until frothy.
5. Add the sugar gradually.
6. Beat egg whites until stiff peaks form.
7. Fold the almonds and cinnamon into the egg whites.
8. Remove pan with butter from oven and put almond mixture over the butter.
9. Mix the almonds to cover with the butter.
10. Place almonds in oven for 40 minutes, stirring every 10 minutes to help the almonds dry out.
11. Remove from the oven and serve warm.



**TIP**

*These taste even better when warm. Just pop them into the oven for a few minutes to reheat.*

Notes \_\_\_\_\_

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