



Candied almonds

Bring sugar, vanilla sugar, water, salt and cinnamon to a boil in a large saucepan over high heat.

Add the almonds and let simmer, stirring, until the sugar dries and begins to stick to the almonds. Then reduce the heat and continue stirring the almonds until they are shiny caramelized.

Spread on a sheet of baking paper to cool.

Note: Instead of almonds, other nuts are also suitable, for example walnuts, hazelnuts or peanuts.

Ingredients

150 g sugar
1 small sachet vanilla sugar
100 ml water
1 pinch of salt
½ tsp cinnamon
200 g almonds (with peel)

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