

ORANGE SPICED CASHEWS



Author: Martha's original recipe (with an Agave Twist)

Yield: 4 Servings (2 - ½ cups of nuts)

Ingredients

2½ cups whole cashews + peanuts (blend of both)

barely ¼ cup organic raw Blue Agave or ¼ cup light corn syrup

½ teaspoon coarse salt

1 ½ teaspoons finely grated orange zest

½ teaspoon ground ginger

½ teaspoon ground cardamom

½ teaspoon ground cumin

½ teaspoon chinese five spice (or you can use ground coriander)

Pinch of cayenne pepper

Directions:

Preheat oven to 350 degrees.

Line a large baking sheet with parchment paper; set aside.

In a medium bowl, mix cashews with raw blue agave (or corn syrup) until evenly coated. Set these babies aside.

In a small bowl, combine zest, salt, ginger, cardamom, cumin, chinese five spice and cayenne. Sprinkle mixture over nuts, and stir until nuts are evenly coated. Transfer to the prepared baking sheet; spread in a single layer, separating nuts.

Bake until the nuts are golden and the agave is bubbling a little, for about 12-13 minutes only (bake for 14 if using the corn syrup). Start checking on these after 12 minutes so they do not burn.

Remove from oven and remove parchment from the hot baking sheet onto a wire rack so they can cool. Separate and break apart the cashews; let them cool down and serve to make your guests hot and bothered with how tasty they are!