

Spiced Candied Cashews

Ingredients

2 cups raw unsalted cashews
1 cup sugar
1 1/2 cups water
1 teaspoon kosher salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cardamom



Directions

Line a baking sheet with parchment paper.

Put the nuts, sugar, water, and salt into a large skillet over high heat. Bring the mixture to a boil, stirring frequently, and cook until the water is nearly evaporated and the liquid becomes syrupy, about 10 minutes.

Meanwhile, mix the spices together in a small bowl.

After 10 minutes, sprinkle the spices over the nuts and stir well. Continue stirring constantly while the water evaporates completely, about 5 minutes. When there is no longer any sugar syrup left in the bottom of the pan, turn off the heat and stir the nuts vigorously but carefully in the pan until the sugar seizes up and the nuts are evenly coated with crystallized sugar.

Turn the nuts out onto the lined baking sheet and spread into an even layer. Cool completely before sifting the excess sugar from the coated nuts and storing in an airtight container.

Cook's Note: DO NOT touch the nuts at any time while cooking or just afterward. Cooked sugar is extremely hot and can burn instantly when touched.