



Moroccan Spiced Nuts

From dulcetcuisine.com

- $\frac{1}{4}$ c sugar
- 2 T golden brown sugar
- $\frac{1}{3}$ c sherry
- 3 $\frac{1}{2}$ c assorted raw nuts*
- $\frac{2}{3}$ c raisins or other dried fruit*
- 2 T Dulcet Moroccan Cooking Spice & Rub

1. Place the sugars and sherry in a saucepan over medium high heat.
2. Stir until dissolved and heat to 230 degrees, using a candy thermometer to check the temperature.
3. Once the syrup comes to temperature, carefully toss it, the Dulcet Moroccan Spice, nuts and dried fruit until evenly coated.
4. Place the nuts on a Silpat* lined baking sheet to prevent sticking.
5. Bake at 325 degrees for 40 minutes.
6. Allow to cool and then break into bite sized pieces.

Hints:

1. Our favorite combination of nuts is pecans, pistachios, almonds and pumpkin seeds.
2. Suggestions for the fruit are raisins, currants, dried cranberries or apricots.
3. For a spicier or saltier version add cayenne or sea salt.
4. Silpat liner can be found at most kitchen shops.

Notes: _____
