

Spiced Honey Almonds

Fun finger food while your guests are waiting for the main event!

Ingredients (makes 2 cups):

- Spray oil;
- ¼ cup honey;
- 1 Tb unsalted butter;
- 1 ½ tsp garam masala;
- 1 tsp sesame seeds;
- 1 tsp kosher salt;
- 2 cups whole raw almonds

Process:

- Preheat oven to 325 degrees F.;
- line baking sheet with parchment paper;
- lightly coat with spray oil;
- melt honey, butter, garam masala, sesame seeds, & salt in saucepan over medium-low heat;
- add almonds & stir to coat;
- spread almond mix on baking sheet in single layer;
- bake 10 minutes;
- cool completely before serving;
- store in airtight container up to 4 days.