

Slow Cooker Cinnamon Almond by Lynn's Recipes



Lynn demonstrates how to make Cinnamon Almonds in the Slow Cooker. These make great gifts for Christmas or to serve at a party. From the Recipe Critic/Facebook.

Ingredients:

- 1-1/2 cups sugar
- 1-1/2 cups brown sugar
- 3 Tablespoons cinnamon
- 1/8 teaspoon salt
- 1 Egg White
- 2 teaspoons vanilla extract
- 3 cups raw almonds
- 1/4 cup water

Mix together in a large bowl sugar, cinnamon and salt.

In another bowl with a whisk, mix together the egg white and vanilla until it is frothy. Add the almonds and coat thoroughly. This will help the mixture stick to the almonds during the cooking process.

Prepare your slow cooker by spraying it with cooking spray. Works well in a 4 qt. slow cooker. Add the cinnamon mixture to the almonds and turn the slow cooker on low. Stir until the almonds are well coated with the cinnamon sugar mixture.

Cook for 3-4 hours. Stir every 20 minutes. In the last hour, add 1/4 cup of water and stir well.

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Line a baking sheet with parchment paper and spread the almonds onto the baking sheet to cool. The almonds should be very sticky, so be sure to separate them the best you can to let them cool!

The almonds will be very dark and clumped together. Try to unclump them the best you can to let them cool.

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