



SAINT LUCIFER



St. Lucifer Sweet and Spice Candied Nuts

Ingredients

- ½ cup brown sugar
- 4 tablespoons unsalted butter
- 1 teaspoon **St. Lucifer Spice #11**
- ½ cup almonds
- ½ cup pistachios, shelled
- ½ cup pecans
- ½ cup granulated sugar

Preparation

- Preheat oven to 350 degrees
- Cook brown sugar, unsalted butter, and **St. Lucifer Spice #11** in a small pot over medium heat, stirring often, until melted, 2-3 minutes
- Add almonds, pistachios, and pecans; stir to coat evenly
- Spread the nut mixture in a single layer on a parchment-lined baking sheet
- Bake in a 350 degree oven, tossing once, until golden and glazed, 17-22 minutes
- Stir and let cool; break up mixture as needed
- Toss with granulated sugar