



Spiced Walnuts (or Pecans)

Ingredients

- 4 cups unsalted walnuts or pecans
- 4 tablespoons (1/2 stick) unsalted butter
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon ground cinnamon
- 3 tablespoons brown sugar

Directions

Preheat the oven to 400 degrees F.

On a large baking sheet, spread out the nuts and bake until they are lightly toasted, about 8 to 10 minutes.

Meanwhile, melt the butter in a small saucepan over low heat. Add the rest of the ingredients and stir to combine. Transfer the nuts to a serving bowl. Pour in the butter and toss to coat evenly. Spread them out on a cookie sheet covered in waxed paper. Serve warm or room temperature.