

Honey Spiced Roasted Nuts

EASY • 30 MINS

A naturally sweet snack, perfect for gifting! These honey-roasted nuts make a tasty topping for your granola, smoothie bowls, and ice-cream, but also stand on their own as a grab-and-go snack.



SKILL LEVEL Easy

PREP TIME 10 mins COOKING TIME 15-20 mins

Ingredients

• 3 Tbs Capilano Organic Raw Honey

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!



- 500g Mixed nuts and seeds (we used macadamias, cashews, almonds, pistachios and chia seeds)
- 15g Butter
- 1 tsp Cinnamon
- 1 tsp Ground Ginger
- 1/2 tsp Cayenne Pepper
- 1/2 tsp Nutmeg
- 50g Brown sugar

Method

- 1. Preheat the oven to 180 $^{\circ}$ C (fan-forced) and line a roasting tray with baking paper.
- 2. Melt the butter and honey on medium heat in a pan. Add the spices and mix thoroughly
- 3. Add the nuts and seeds, stirring through until coated in the honey mixture
- 4. Spread the mixture evenly on on a roasting tray, and cook for 15-20 minutes in the oven, stirring every 5 minutes.
- 5. Allow to cool and enjoy!

Used in this recipe



ORGANIC RAW HONEY

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!