

Chocolate Chili Spiced Nuts: The Perfect Party Snack

If you're looking for a unique and flavorful snack to serve at your next gathering, these



OVEN
350°F

TIME
15 min

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INGREDIENTS

2 cups mixed nuts (almonds, pecans, walnuts, cashews, or your choice)

2 tbsp unsweetened cocoa powder

1/2 tsp chili powder

1/4 tsp cayenne pepper (adjust to taste)

1/4 cup granulated sugar

1/4 tsp cinnamon

1/2 tsp sea salt

1 tbsp olive oil or melted butter

1 tbsp honey or maple syrup

Instructions:

Preheat the Oven Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

Prepare the Spice Mixture In a small bowl, combine cocoa powder, chili powder, cayenne pepper, sugar, cinnamon, and salt. Mix well.

Coat the Nuts In a large mixing bowl, toss the nuts with olive oil (or butter) and honey (or maple syrup) until evenly coated. Sprinkle the spice mixture over the nuts and toss again to ensure an even coating.

Bake the Nuts Spread the nuts in a single layer on the prepared baking sheet. Bake for 12-15 minutes, stirring halfway through, until the nuts are toasted and aromatic.

Cool and Serve Remove the nuts from the oven and let them cool completely on the baking sheet. Once

cooled, transfer to a serving bowl or airtight container.

Tips for Making the Best Spiced Nuts:

Adjust the Heat: Add more or less cayenne pepper to suit your spice preference.

Mix It Up: Use your favorite combination of nuts for a personalized touch.

Storage: Store the cooled nuts in an airtight container for up to two weeks.

Why This Recipe Stands Out:

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9. **Why This Recipe Stands Out:** Chocolate Chili Spiced Nuts offer a perfect balance of sweet, spicy, and savory flavors. They're easy to make, customizable, and sure to impress your guests with their unique taste and presentation.
10. **Have you tried these : Chocolate Chili Spiced Nuts?** Let me know how they turned out, and feel free to share your own twists on the recipe in the comments!

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More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/chocolate-chili-spiced-nuts-the-perfect-party-snack/>