

Honey Roasted Mixed Nuts - The Perfect Sweet and Salty Snack

$\frac{1}{2}$ cup dried cranberries or raisins



OVEN
325°F

TIME
2-3 min

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INGREDIENTS

2 cups almonds
2 cups cashews
2 cups pecans
 $\frac{1}{2}$ cup honey
... cup brown sugar
2 tbsp butter (melted)
1 tsp vanilla extract
1 tsp cinnamon (optional)
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup dried cranberries or raisins (optional)

Substitutions & Tips:

Nut Mix: Use any combination of nuts you love-walnuts, peanuts, or macadamias also work great.

Sweeteners: Maple syrup can be substituted for honey for a different twist.

Add-ins: Dried blueberries, chopped dried apricots, or even mini chocolate chips (added after cooling) make fun variations.

Heat Kick: Add a pinch of cayenne or chili powder if you like a sweet heat combo.

How to Make It - Step-by-Step:

1. Preheat & Prep:
2. Make the Honey Glaze:
3. Coat the Nuts:
4. Bake:

5. Cool & Finish:

Tips for Success:

Even Spreading: Don't crowd the pan-use two sheets if needed so the nuts roast, not steam.

Watch Closely: Nuts can go from golden to burnt quickly, especially in the last 5 minutes.

Storage: Keep in an airtight container at room temperature for up to 2 weeks. These also freeze well for longer storage.

Serving Ideas & Pairings:

On a cheese board with aged cheddar or brie

As a salad topper

Stirred into yogurt or oatmeal

Packed into snack bags for hikes or road trips

These No-Bake Monster Cookie Energy Balls for a high-energy combo.

These Chocolate Chip Cookie Bites if you're craving a touch more indulgence.

This Brownie Batter Dip for a crowd-pleasing party platter.

More Recipes You'll Love:

These No-Bake Peanut Butter Oatmeal Bars - a chewy, healthy-ish snack you can prep in minutes.

DIRECTIONS

1. **Preheat & Prep:** Set your oven to 325°F (160°C) and line a baking sheet with parchment paper or foil for easy cleanup.
2. **Make the Honey Glaze:** In a small saucepan over low heat, combine honey, brown sugar, melted butter, vanilla, cinnamon, and salt. Stir until smooth and blended-about 2-3 minutes.
3. **Coat the Nuts:** In a large bowl, toss together the almonds, cashews, and pecans. Pour the warm honey mixture over the nuts and stir until all are thoroughly coated.
4. **Bake:** Spread the nut mixture in a single layer on the prepared baking sheet. Bake for 15-20 minutes, stirring once halfway through to prevent burning and ensure even toasting.
5. **Cool & Finish:** Remove from the oven and let cool for 10 minutes. Stir in dried cranberries or raisins if using. Once completely cool, store or serve.
6. **Tips for Success: Even Spreading:** Don't crowd the pan-use two sheets if needed so the nuts roast, not steam.
7. **Watch : Closely:** Nuts can go from golden to burnt quickly, especially in the last 5 minutes.
8. **Storage:** Keep in an airtight container at room temperature for up to 2 weeks. These also freeze well for longer storage.
9. **Serving Ideas & Pairings:** These nuts are incredibly versatile. Try them:
10. On a cheese board with aged cheddar or brie
11. As a salad topper

12. Stirred into yogurt or oatmeal
13. Packed into snack bags for hikes or road trips
14. Want more sweet snack inspiration? Try pairing with:
15. These : No-Bake Monster Cookie Energy Balls for a high-energy combo.
16. These : Chocolate Chip Cookie Bites if you're craving a touch more indulgence.
17. This : Brownie Batter Dip for a crowd-pleasing party platter.
18. More Recipes You'll Love: If you're all about easy, fun, and satisfying snacks, check out:
19. These : No-Bake Peanut Butter Oatmeal Bars - a chewy, healthy-ish snack you can prep in minutes.
20. These : Rainbow Sprinkle Cookies - perfect for colorful gifting.
21. These : No-Bake Monster Cookie Energy Balls - high protein and fun for kids too.
22. Final Thoughts: Whether you're filling snack jars, prepping for a road trip, or building the ultimate holiday gift basket, these Honey Roasted Mixed Nuts are the easy homemade treat that never fails. Sweet, salty, buttery, and crunchy-they're everything you want in a snack.
23. Tried them? I'd love to hear how you made them your own! Drop a comment, share your favorite twist, and don't forget to follow us for more crave-worthy recipes from the Chef Maniac kitchen.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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