

## Hot Nuts: Sweet & Spicy Roasted Honey Nut Mix

Get ready for a snack that's truly hard to resist:



**OVEN**  
**275°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 1 bag of pecans (about 1.5-2 cups)
- 1 bag of cashews (about 1.5-2 cups)
- 1 bag of almonds (about 1.5-2 cups)
- 1 bag of dried cranberries (about 1.5-2 cups)

1/2 cup honey

6 T coconut oil (solid or melted)

1 teaspoon vanilla extract

1 1/2 teaspoons cinnamon (ground)

Cayenne pepper (optional, 1/4 to 1/2 teaspoon, adjust to taste)

Swaps and Notes:

**Nuts:** The recipe calls for pecans, cashews, and almonds. You can use any combination of your favorite nuts like walnuts, peanuts, or pistachios. Ensure they are unsalted or adjust the salt in the recipe.

**Dried Cranberries:** Adds a lovely chewiness and tart sweetness. Dried cherries, blueberries, or even chopped dried apricots could be used.

**Honey:** Any type of honey works. Maple syrup can be substituted for a slightly different flavor.

**Coconut Oil:** Adds a hint of tropical flavor and helps with the coating. Unsalted butter (melted) or another neutral oil like vegetable or canola oil can be used.

**Vanilla Extract:** Enhances the sweetness and warmth.

**Cinnamon:** Ground cinnamon is key for the warm spice.

Cayenne Pepper (Optional): This adds the "hot" to Hot Nuts! Start with 1/4 teaspoon and increase to 1/2 teaspoon or more if you prefer a spicier kick.

Salt (Optional): If using unsalted nuts, you might want to add a tiny pinch (1/4 tsp) of salt to the honey mixture to enhance the flavors.

## DIRECTIONS

1. Let's get these delicious : Hot Nuts baking!
2. Preheat : Oven & Prep Pan: Preheat your oven to 275 degrees F (135 degrees C). Line a large baking sheet with parchment paper or a silicone baking mat for easy cleanup.
3. Prepare : Honey-Oil Mixture: In a medium microwave-safe bowl (or a small saucepan), combine the 1/2 cup honey and 6 tablespoons of coconut oil. Heat in the microwave (or over low heat on the stovetop) until the coconut oil is melted and the honey is warmed and smooth. Stir well.
4. Add : Flavorings to Glaze: Stir in the 1 teaspoon of vanilla extract and 1 1/2 teaspoons of ground cinnamon into the honey-oil mixture. If desired, add the cayenne pepper (start with 1/4 teaspoon and add more to taste for spice). Whisk everything together until well combined.
5. Coat : Nuts and Cranberries: In a large mixing bowl, combine the pecans, cashews, and almonds. Add the dried cranberries. Pour the warm honey-oil mixture over the nuts and cranberries. Stir well with a spoon or spatula until all the nuts and cranberries are evenly coated with the glaze.
6. Bake: Spread the coated nuts and cranberries out in a single, even layer on your prepared baking sheet. Bake in the preheated oven at 275 degrees F (135 degrees C) for 25-30 minutes. Stir Every 10 Minutes: During baking, stir the mixture every 10 minutes to ensure even cooking and to prevent sticking. This helps them get beautifully golden and crunchy.
7. Adjust for : Crunch: I removed mine after about 25 minutes, but you can bake for the full 30 minutes for

a more pronounced crunch. Just watch them closely to ensure they don't burn.

8. **Cool & Enjoy:** Remove the baking sheet from the oven. Let the Hot Nuts cool completely on the baking sheet. As they cool, they will become crispier. Once cooled, break any clumps apart and enjoy! Store in an airtight container.

## SWAPS & NOTES

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Ensure they are unsalted or adjust the salt in the recipe.

**Dried Cranberries:** Adds a lovely chewiness and tart sweetness.

## TIPS FOR SUCCESS

**Low Oven Temperature:** Baking at a lower temperature (275°F) allows the nuts to roast and the glaze to caramelize slowly without burning.

**Stir Frequently:** Stirring every 10 minutes ensures even roasting and prevents the nuts from sticking together too much.

**Cool Completely:** The nuts will crisp up significantly as they cool.

Do not judge their crispness straight from the oven.

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

Original recipe: <https://chefmaniac.com/hot-nuts-sweet-spicy-roasted-honey-nut-mix/>