

# Our State eats

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## Cinnamon-Spiced Peanuts

*Yield: 12 servings.*

- 1 egg white**
- 1 tablespoon water**
- 1 cup white sugar**
- $\frac{3}{4}$  teaspoon salt**
- $\frac{1}{2}$  teaspoon cardamom**
- $\frac{1}{4}$  teaspoon ground cayenne pepper**
- $\frac{1}{4}$  teaspoon ground ginger**
- 1 pound unsalted peanuts**

Preheat oven to 250°. Line a baking sheet with parchment paper.

In a mixing bowl, whip together the egg white and water until frothy. In a separate bowl, mix together sugar, salt, and spices.

Add peanuts to egg whites; stir to coat the nuts evenly. Remove the nuts and toss them in the sugar mixture until coated. Spread out the nuts on the prepared baking sheet.

Bake at 250° for 1 hour. Stir every 15 minutes. Remove from oven and let cool completely. Store in an airtight container.



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