

# Candied Spiced Mixed Nuts

written by The Recipe Exchange | December 19, 2015

## **Ingredients**

1 teaspoon CRISCO(R) All-Vegetable Oil  
4 cups salted mixed nuts  
2/3 cup Strawberry Jelly  
2 tablespoons paprika  
2 teaspoons cumin

## **Coating:**

1/2 cup brown sugar  
1 teaspoon paprika  
1 teaspoon cumin

## **Directions**

Combine oil and nuts in a medium bowl; set aside.

In a small saucepan, melt jelly over medium heat. Add paprika and cumin. Cook the mixture to the hard ball stage, 260 degrees F measured on a candy thermometer (or you can test for the hard ball stage by dropping a teaspoon of the mixture into a glass of iced water; the mixture will harden instantly if it has reached the proper temperature).

Immediately pour the mixture over the nuts. Stir with a wooden spoon to evenly coat the nut mixture. Cool for five minutes. Combine brown sugar, paprika and cumin in a small bowl. Once cool enough to handle, sprinkle nuts with the brown sugar mixture. Stir to combine.

Let cool completely, then pack into decorative, airtight tins.