Spicy Sugar Nuts

written by The Recipe Exchange | November 17, 2014

Ingredients

2 (sticks) butter (1 cups)
1 (14-ounce) can Eagle Brand® Sweetened Condensed Milk (NOT evaporated milk)
1 tablespoon vanilla
1 pound cashews
1 pound pecans
½ cup granulated sugar
2 tablespoons Kosher salt
2 tablespoons chili powder (blend of chili peppers, spices and salt)

Directions

Preheat oven to 375°.

In large saucepan over medium heat, melt butter. Gradually add Eagle Brand®. Cook for 5 minutes stirring continuously while mixture is at a slow boil. Remove from heat. Stir in the vanilla. Immediately add all the nuts and stir until the nuts are coated.

Place entire nut mixture onto a cookie sheet (with sides) and bake for 15 minutes. Stir nuts intermittently while baking. Cool completely on cookie sheet stirring nuts so they stay in pieces and dry.

Cool for 30 minutes then place half of the batch of nuts each in gallon sized zip bags. In one bag add granulated sugar and in the other add the kosher salt and chili powder. Shake each bag until all nuts are coated.

Store covered at room temperature.