

# Candied Nuts

**Makes 3 cups**

**Serves 12**

**Serving size: ¼ cup**

3 cups mixed nuts  
1 egg white  
½ cup brown sugar  
1 tsp. vanilla extract  
½–1 tsp. desired spice such as cinnamon or pumpkin pie spice

1. Combine all ingredients in TupperWave® Stack Cooker 1¾-Qt./1.75 L Casserole and mix until evenly combined.
2. Microwave uncovered, on high power, 3 minutes and stir thoroughly to combine.
3. Pour nut mixture onto a baking sheet lined with Silicone Wonder® Mat and freeze 10 minutes.
4. Remove candied nuts from mat and serve immediately or store in a sealed Tupperware container.

*Note: Any kind of nut can be substituted as long as the total yield is 3 cups.*

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