

Make your own nut treats at home!

Follow these steps and make your own German Style nuts

Step 1

Roasting German Style nuts requires high heat to melt sugar onto the nut. Choose a medium or large sauce pan with a sturdy handle (at least 3 qt). You will need to hang on to the pan for several minutes while stirring.



Use a strong wooden spoon for stirring

Step 2

Ingredients:

You can roast almost any kind of nut German Style. Almonds, Pecans, and Cashews are favorites. Cinnamon almonds are a familiar site at fairs, festivals, and in the mall. Try making other flavors too-allspice, nutmeg, orange extract, etc.

Nuts	1 lb.	
Sugar	3/4 lbs.	
Flavor or Spice	1 1/2	TBSP of cinnamon, nutmeg, etc. Combine spices too!
Water	1/2 cup	
Vanilla	1	TBSP mixed with 3 TBSP water

Step 3

Combine nuts, sugar, water, and spices in sauce pan and set on high or medium-high heat.

Begin Stirring Immediately and Don't Stop!

The secret to the German Style nut is in the stirring, so get yourself, family and friends ready for about 15 minutes of non-stop stirring. Be sure to wear oven mitts or gloves, as the boiling of the ingredients can get hot. The mixture will go through three stages, boiling, drying out, and melting. As the water boils off(7-10 minutes), the sugar will become a fine powder. **KEEP STIRRING OR THE MIXTURE WILL BURN INSTANTLY!** At this point, the sugar will start to melt onto the nuts and start to look wet. The wetness is actually melted sugar. When the mixture looks half wet and half dry, turn off the heat and keep stirring for another 1-2 minutes until the nuts and coating look dry.

Add the vanilla and water mix and continue to stir until the nuts are coated and shiny. Use 1/4 cup plain water if vanilla is not desired. Substitute vanilla for any flavor.

Serve hot or cold