



COFFEE-GLAZED NUTS



Nestlé

Good Food, Good Life

COFFEE-GLAZED NUTS (MAKES 3 CUPS)

Walnuts, pecans and almonds combine in this tasty twist on the classic nut mix. With a sweet and savory coffee glaze, these nuts are sure to create a buzz!

- 2 tablespoons hot water
- 1 ½ teaspoons NESCAFÉ® TASTER'S CHOICE®
100% Pure Instant Coffee Granules
- ¼ cup granulated sugar
- 1 tablespoon honey or light corn syrup
- ¼ teaspoon Kosher salt
- 3 cups whole mixed nuts (such as walnuts,
pecans and unsalted almonds)

PREHEAT oven to 350° F. Line baking sheet with foil.

COMBINE water and coffee granules in medium saucepan; stir until dissolved. Stir in sugar, honey and salt. Bring to a boil over medium-high heat, stirring constantly, until sugar is dissolved. Remove from heat; stir in nuts until completely coated. Spread in single layer over prepared baking sheet.

BAKE for 5 minutes; stir. Bake for an additional 10 minutes, stirring halfway through bake time. Cool completely on baking sheet. Break into pieces; store in an airtight container. Can be made up to one week in advance.

Find recipe nutrition information and more Nestlé recipes on [Meals.com](#).



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