

# Betty's Sweet and Hot Mixed Nuts



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In this video, Betty demonstrates how to make Hot and Sweet Mixed Nuts. This recipe uses a combination of peanuts, English walnuts, Brazil nuts, and cashews; however, you may choose other nuts that you particularly like. The nuts get coated with a little butter and brown sugar and then are spiced up with chili powder, cinnamon, red pepper, and salt and then are baked for a short time in the oven.

At the beginning of this video, I thank Allan Kent for a Christmas card and gift he sent me all the way from Blackpool, in the U.K. Both the card and the gift were wonderful. Thank you, Allan! Love, Betty ☐ (You may reach Allan on YouTube and FaceBook as Allan Kent.)

## Ingredients:

- ¼ cup unsalted dry-roasted peanuts
- ¼ cup English walnuts
- ¼ cup Brazil nuts
- ¼ cup cashews
- 2 tablespoons melted butter
- 2 tablespoons light brown sugar
- 2 teaspoons chili powder
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground red pepper (cayenne)
- cooking oil spray

Place ¼ cup unsalted dry-roasted peanuts, ¼ cup English walnuts, ¼ cup Brazil nuts, and ¼ cup cashews in a medium sized bowl. Pour 2 tablespoons melted butter over the nuts and stir to coat. In a small bowl, mix 2 tablespoons light brown sugar, 2 teaspoons chili powder, ½ teaspoon ground cinnamon, and ¼ teaspoon ground red pepper (cayenne). Add to the nut mixture, and toss to coat. Place nut mixture in a single layer in a 8-inch by 12-inch baking pan that has been sprayed with cooking oil spray. Bake at 350 degrees for about 10 minutes, stirring occasionally. Remove from oven. Cool in pan on a wire rack for 20 minutes. Serve and enjoy! --Betty :)