

Burnt Almonds Gebrannte Mandeln

This simple recipe for burnt almonds needs only four ingredients and a frying pan. Just be careful when cooking them, they can burn easily. Follow the recipe and use a wooden spoon to stir. The whole process takes about 20 minutes, from start to finish. The almonds cool down pretty quickly, and you can easily separate them with your hands. You'll probably end up eating a lot while doing this. They're really tasty when they're warm. It might take a few tries to get the hang of it. It would be a fun project for teenagers.

Ingredients:

1 ¾ cups raw almonds (with skins)
1 cup granulated sugar
½ cup water +2 Tsp.
1 ½ tsp. ground cinnamon
1 tsp. vanilla extract or paste

Directions:

Prepare a baking sheet by lining it with parchment paper

Combine sugar, vanilla, cinnamon, and water in a large non-stick pan and bring to a boil to dissolve the sugar. Stir in almonds and bring to a boil again over high heat. As you stir, the mixture will become thick, and the water will evaporate. The sugar will start to crystallize and adhere to the almonds, giving them a dry, sandy appearance. This will take about 6-8 minutes.

Continue stirring and the crystallized sugar will begin to melt and caramelize, coating the almonds with a shiny glaze. Be vigilant to prevent burning; adjust the heat if necessary. Once the almonds are evenly coated and have a shiny appearance, spread the roasted almonds on a parchment-lined baking sheet, separate them with two forks, and your hands and let them cool completely. Store in an airtight container for weeks

Guten Appetit !

Recipe adapted several different recipes
translated by the Sunnycovechef