

Recipe for: Oven Toasted Nuts

Lightly toasting nuts before baking, cooking, or snacking...is a wonderful way to accentuate their natural flavors. The method is easy and doesn't take a long time. This recipe calls for a large bag of nuts, but you can toast whatever amount you desire. The cooking time is the same. Just be sure to not use nuts that are pre chopped.

Ingredients

1 large bag whole (or halved) nuts (walnuts, pecans, almonds, etc.)

Parchment Paper

Large baking sheet with sides

Directions

Preheat oven to 350 F.

Line baking sheet with parchment paper for easy clean up.

Place nuts on parchment paper and bake for 7-10 minutes until nuts are golden brown (shake nuts periodically while they bake).

Remove from oven and leave on cookie sheet to cool. Once cooled, remove and store in airtight contained for later use.

