



Spiced Cocoa Chili Walnuts

Ingredients:

2 cups walnuts
3 tablespoons brown sugar
2 tsp cocoa powder
½ tsp chili powder
¼ tsp cinnamon
½ tsp salt
2 tablespoon maple syrup
2 teaspoon unsalted butter, melted

Directions:

Heat oven to 350°F. Line a baking sheet with parchment paper

Mix brown sugar, cocoa powder, chili powder, cinnamon and salt and then add maple syrup and melted butter.

Add walnuts and stir to coat. Spread walnuts on baking sheet and bake for 10 min. Turn nuts in oven and lightly stir and bake for another 5 min but watch closely that they do not burn. Let cool.

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