

Crunchy Candied Toasted Coconut Cashews

Description

Easy to make and very addictive. You will love it.

Prep time: Two minutes

Cook time: Ten minutes

Total time: Twelve minutes

Servings: 20

Ingredients

- 3 cups of unsalted cashews
- 1 cup of granulated monk fruit sweetener/sugar
- 1 tablespoon of cinnamon
- 1/4 cup of water
- 1 teaspoon of vanilla extract
- 1/2 teaspoon of salt
- 1/2 cup of toasted coconut flakes

Instructions

1. First, preheat the oven to about 250 degrees F, then line a baking dish with parchment paper.
2. Pour the cinnamon, cashews, and salt into a bowl. Set aside. Then combine water and monk fruit sweetener in a pan and place in a microwave oven to melt. Pour the mixture over the cashews and mix until cashews are coated.
3. Transfer the cashews to the baking tray and bake in the oven for about forty-five minutes while stirring occasionally. When baked, set aside to cool completely. When cooled, coat the cashews with two tablespoons of the monk fruit sweetener and then toss in coconut flakes.