

*Presidential Cinnamon-Glazed Almonds*

For his 1993 inauguration, President Bill Clinton ordered a half ton of these sweet and crunchy almonds!

1/3 cup butter, cubed

2 egg whites

Pinch salt

1 cup sugar

4 teaspoons ground cinnamon

3 cups whole almonds

Place butter in a 15-in. x 10-in. x 1-in. baking pan. Bake at 325° until melted, about 5-7 minutes. Meanwhile, in a bowl, beat egg whites with salt until soft peaks form. Gradually add sugar, beating until stiff peaks form. Fold in cinnamon and almonds; pour over butter and toss to coat. Bake at 325° for 40 minutes, turning every 10 minutes, or until almonds are crisp. Yield: 3 cups.

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RECIPE BY CALIFORNIA ALMOND COUNCIL

INSTRUCTIONS: PRINT ON CARDSTOCK AND CUT OUT.

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