

Sweet & Spicy Walnuts



FOODSERVICE

SERVING SIZE: 8

Ingredients

- 1 cup Aquafaba (Brine from **Furmano's Chick Peas**)
- 2 teaspoons Vanilla Extract
- 1/2 teaspoon Cream of Tartar
- 1 1/2 cups Sugar
- 1 1/2 cups Walnuts, Chopped
- 1/2 teaspoon Cinnamon
- 1/4 teaspoon Cayenne Pepper
- 1/2 cup Aquafaba Mixture- Listed Above.

In This Recipe



Chick Peas (Garbanzo Beans) - 15.5 oz.

Preparation

1. Preheat oven to 400F.
2. Add the Aquafaba, Vanilla and Cream of Tartar to the bowl of a stand mixer. Use the mixer to beat the liquid for a minute until it starts to get fluffy.
3. Very slowly sprinkle in Sugar, a spoonful at a time, while the mixer is running on medium high. Continue to beat for about ten minutes, until a stiff peak is formed.
4. Toss amount of Aquafaba mixture listed above with Walnuts, Cinnamon, and Cayenne Pepper.
5. On a parchment lined sheet pan, add Aquafaba/Walnut Mixture and spread out. Bake for 20 minutes.
6. Can be served immediately or stored in a zipperlock bag.

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