



Miele

Sugar-coated nuts

By Miele

5 minutes

Preparation time

20 minutes

Cooking time

Makes $\frac{3}{4}$ cup

Serves

INGREDIENTS

80 ml (? cup) water

110 g ($\frac{1}{2}$ cup) caster sugar

125 g ($\frac{3}{4}$ cup) pecans or nut of your choice

METHOD

1. Place the water and sugar into a saucepan and bring to the boil over medium heat, induction setting 5. Add the nuts and continue to boil for 3 minutes.
2. Strain the nuts and transfer onto a lined baking tray.
3. Bake in the oven on Fan Plus at 160°C on shelf level 2 for 15 minutes, until dry and crisp.

Hint and tips

- Use any nut in this recipe – almonds, hazelnuts and cashews work well.