

## Cranberry Almond Snack Mix

	<u>5 cups</u>	<u>10 cups</u>	<u>20 cups</u>
Whole Almonds (with skin)	5.5 oz	11 oz	1 lb 6 oz
Cranberries, dried (Craisins ®)	5 oz	10 oz	1 lb 4 oz
Pretzels (tiny twists)	3.5 oz	7 oz	14 oz
Sugar	4.5 oz	9 oz	1 lb 2oz
Cinnamon	1/2 tsp	1 tsp	2 tsp
Salt	1/2 tsp	1 tsp	2 tsp
Egg White (Preheat oven to 350 degrees)	1 ea	2 ea	4 ea

1. Spread Almonds on baking sheet (ungreased). Bake 7 minutes or until nuts start browning. Cool completely.
2. Turn oven down to 225 degrees.
3. In a bowl, mix Toasted Almonds, Cranberries and Pretzels.
4. In another bowl, mix the Cinnamon and Salt.
5. In a third bowl, beat the Egg Whites until foamy. An electric mixer works well.
6. Add the almond mixture to the eggs; toss (hand stir) until well coated. Add the cinnamon and salt mixture; toss again,
7. Spread mixture evenly on greased baking sheet(s)-number of baking sheets depends on the volume you are making. Parchment paper works well for this but is not a requirement.
8. Bake 1 hour; stir it every 15 minutes with a spatula. Cool completely on the pan.