

## **Spicy and Sweet pretzels**

*Made during 2014 Garden Tour at Standlee Garden*

2 Cups thin pretzel sticks

1 Cups natural almonds

2 Tablespoon unsalted butter

2 Tablespoon dark brown sugar

1/8 Teaspoon cayenne pepper

- Preheat oven to 300 degrees
- Line large-rimmed baking sheet with parchment paper
- In large bowl, toss pretzels and almonds
- Boil butter, sugar, cayenne pepper, and 1 Tablespoon water, stirring constantly
- Pour over pretzels, toss gently to combine
- Spread mixture in single layer (or close to)
- Bake until almonds are crisp, about 20 min., tossing occasionally.
- Store in airtight container