



# Christmas Bourbon Almonds

## INGREDIENTS

2 large egg whites  
3 tbsp vanilla extract  
4 cups salted almonds  
1/2 cup sugar

3 tbsp Pumpkin Spice  
1/2 cup packed brown sugar  
1/3 cup Christmas Bourbon

## RECIPE INSTRUCTIONS

1. In a large bowl, beat egg whites until frothy; stir in the vanilla. Add almonds and stir gently to coat.
2. Combine the sugars and spice. Add to the nut mixture and stir gently to coat.
3. Line a baking sheet or pan with parchment; spread the mixture evenly and bake in the oven at 250F for 40 minutes.
4. Evenly douse with Christmas Bourbon and bake for another 20 minutes or until crispy.
5. Crush and sprinkle over butter pecan ice cream. Serve with Christmas Bourbon on ice with a cinnamon stick and anise star.