

## **SMOKY STICKY CHIPOTLE MAPLE CASHEWS**

**by radish\*rose**

Adapted from [Vegan Finger Foods](#)

### **Ingredients:**

1/4 c. pure maple syrup  
2 chipotle peppers in adobo  
2 T. olive oil  
1 tsp. garlic powder (original recipe calls for 2 tsp onion powder but I didn't have that. but if you do, go for it!)  
2 tsp. ground cumin  
1 tsp. chili powder  
1 tsp fine sea salt  
2 c. raw cashews (original recipe calls for raw almonds. i think this might work on most raw nuts, so whatever you have, Radish On!)

**Equipment:** Food processor or blender (I used a [mini food processor](#)), [baking sheet](#), [silpat](#) or [parchment paper](#)

### **Method:**

**Make the glaze:** Preheat the oven to 325 F. In your mini (or regular size) food processor or blender, combine the maple syrup, chipotle peppers, oil, garlic powder, cumin, chili powder, and salt. Process until smooth. Pour into a medium-sized bowl, add your nuts, and stir to coat.

**Bake 'em:** Line a baking sheet with parchment paper or a silpat. Spread the nuts on the sheet in a single layer. Bake for 10 minutes, then stir. Bake for 6-10 minutes longer, or until the nuts are glazed and lightly toasted. Remove from oven. The coating will harden as the nuts cool. Break apart when cool Store in an airtight container at room temperature for up to 2 weeks. (But they won't last that long. Trust me.) Enjoy!!

**Original post:** <http://radishrose.net/2014/10/19/smoky-sticky-chipotle-maple-cashews>

*This is a radish\*rose original recipe, adapted from the source(s) named above. All images & content are copyright protected. All rights reserved. Please do not use my images without prior permission. If you want to republish a recipe, please credit radish\*rose and link back to the recipe.*

*Disclosure: radish\*rose is an Amazon.com affiliate. Purchases made through links in this post may earn a commission for radish\*rose.*