CHARLOTTE’S CINNAMON ALMONDS

* Heat oven to 300 degrees
* 3 ½ cups of Raw Almonds, 1 egg white, 1 tsp vanilla, 1/8 tsp sea salt, 1 cup sugar, 3 Tablespoons Cinnamon.
* Stir up egg white and add vanilla and salt.
* Put the almonds in the egg white/vanilla/salt mixture and coat the almonds.
* Mix the sugar and cinnamon together and add to the almond mixture, stir until evenly coated.
* Put parchment paper on a large cookie sheet and put almonds on.
* Cook for 30 minutes but stir the almonds around every 10 minutes.
* Cool and eat.