

Check out [www.justlikeoma.com](http://www.justlikeoma.com) for more German recipes



## How to Roast Almonds

### Instructions:

1. Preheat oven to 350°F.
2. Put the raw nuts on un-greased baking sheet.
3. Place in the oven and stir about every 5 - 10 minutes.
4. Depending how dark you want the nuts will determine how long they stay in the oven. (usually about 20 minutes)
5. Once cooled, chop them, grind them, or leave whole.

### Hints:

- If you buy slivered or slices almonds, you can roast them the same way. Be careful they don't burn. They will only take a few minutes.
- To avoid losing flavor or toughening them, do not over-roast. As the nuts cool, they tend to become darker and crisper.