

Gebrannte Mandeln German Roasted Almonds Recipe



December 5, 2019 by [karenanne](#)

German

[Advent Season in Germany](#)

[German Christmas Traditions](#)

[German Foods and Recipes](#)

[German Recipes](#)

Persons	2
Prep Time	10 minutes
Cook Time	20 minutes
Total Time	30 minutes



Ingredients

1/2 cup Water
1 1/2 cup Sugar (divided)
1 (generous) teaspoon Vanilla Zucker or Vanilla Extract
1 teaspoon ground Cinnamon
2 cups Raw Almonds (skin on)
Parchment Paper

Instructions

- Have all of your tools and ingredients ready to go. Once you start... you can't really stop, or you could burn the almonds.
- Cover a cookie sheet with Parchment Paper
- In a HEAVY Pot or larger saucepan (not non-stick), combine water, 1 cup sugar and cinnamon. Cook over heavy heat while constantly stirring with a wooden spoon.
- Bring to a Boil
- Add the almonds
- Cook the Almonds in the boiling sugar water over high heat, stirring CONSTANTLY. The water will boil off, and the almonds will be left looking like they are coated in powder. (This could take a few minutes, don't rush, it will happen)
- Lower the heat to medium, and keep stirring the almonds. The sugar will melt again, and they will start to look shiny. (This is the most frustrating part. You think it will never happen, and then suddenly it does.)
- Lower the heat again, and add the 1/2 cup sugar plus vanilla sugar or vanilla extract. Stir and stir and stir until the Almonds go through their powder sugar looking phase, and start to go shiny again. It takes time, but it will happen. Just keep stirring.
- When they are shiny with a brown coat of melted sugar with some crunchy sugary bits, pour them out onto the prepared pan.
- Use the wooden spoon, and maybe another spoon to separate them out on the pan (if you leave a big lump, it will stick that way.)
- Enjoy warm, or let cool for later.

STORE AIR TIGHT

Tags

[Gebrannte Mandeln](#), [German Roasted Almonds Recipe](#)