Vegan Lime and Coconut Spicy Cashews

Ingredients

- 2 cups raw, unsalted cashews
- 2 tbsp. aquafaba
- 1 tbsp. granulated sugar
- Zest of ½ lime
- 2 tsp. chili powder (or more, to taste)
- 1 tsp. citric acid (or more, to taste)
- 1 tsp. flaked sea salt (or more to taste)
- 1 tbsp. coconut flakes

Steps

1. Preheat the oven to 250°F (120°C). Line a large baking tray with a silicone mat, and set aside.

2. In a medium mixing bowl, add the aquafaba and whisk a few times. Add the sugar, lime zest, chili powder, citric acid, and salt, and whisk again. Taste a little bit, and adjust- add more salt for a saltier flavor, more chili in increase the spiciness, and more citric acid to make more sour. Add the cashews, and fold until they are all coated in the aquafaba-spice mixture.

3. Spread the cashews out evenly on the prepared baking sheet, and cook for 40 minutes. After 40 minutes, remove from the oven, add coconut flakes and a little more salt (optional), stir well, and return to the oven. Cook for 15 more minutes, and then remove from the oven and cool. As the nuts cool, the coating on them should become shiny and dry. Once totally cooled, break apart any large pieces and store in an air-tight container.