**Curried Cashews**

**Ingredients**

200g raw cashew nuts or nuts of choice

1 teaspoon runny honey

½ teaspoon curry powder

Sea salt

**Instructions**

Preheat the oven to 170 degrees C/325 degrees F/ Gas mark 3 and line a baking tray with baking parchment.

Put the cashews in a bowl and drizzle over the honey. Toss well until evenly coated

Sprinkle over the curry powder and toss well again to make sure all the cashews are coated with curry powder. Season with sea salt

Place on the prepared tray, spreading them out well and bake for 10-12 minutes until turning golden. Keep a close eye on them as they can burn easily. Remove and let cool. Store in an airtight container.

You can substitute the curry powder with cinnamon or mixed spice to give a sweeter flavour.