




Homemade Almond Nougat


Indulge in this irresistible homemade almond nougat – a delightful chewy candy with a harmonious blend of sweetness and nutty flavor, perfect for sharing or savoring as a special treat.


Dessert


Candy


 **Prep Time**
15 Minutes

 **Cook Time**
20 Minutes

 **Servings**
More than six Person

 **Difficulty**
Easy

 **Diet**
Non Veg

 **Ingredients**
8

Directions

- Line a 9x9-inch baking dish with parchment paper and optionally, edible wafer paper.
- In a saucepan, combine sugar, honey, and water. Simmer, stirring until sugar dissolves, then boil for 8-10 minutes to 250°F (soft-ball stage).
- Beat egg whites and salt with an electric mixer until stiff peaks form.
- Slowly pour the hot sugar syrup into the egg whites, beating constantly until thickened and glossy (5-7 minutes).
- Stir in toasted almonds and vanilla extract.
- Pour the mixture into the prepared pan, spread evenly, and let cool completely until firm.
- Cut into squares and store in an airtight container.

Ingredients

Name	Measurement	Quantity	Notes
Granulated sugar	Cups	2	
Honey	Cups	1	
Egg white	Large	2	
Vanilla extract	Teaspoons	1	
Water	Cups	1/4	
Almond	Cups	2	Toasted
Edible wafer paper	Other	N/A	Optional
Salt	Teaspoons	1/4	

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