

Sweet Curry Pumpkin Seeds

Jacob · 29/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

10

Description

I added the curry as an experiment and was very pleased with the addition to these sweet and crunchy seeds

Ingredients

- - 1 ½ cups fresh pumpkin seeds
- washed and dried - ¼ cup brown sugar - 1 tablespoon ground cinnamon - 1 tablespoon curry powder - 3 tablespoons vegetable oil
- or as needed

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Combine pumpkin seeds
2. brown sugar
3. cinnamon
4. and curry powder in a bowl. Add vegetable oil gradually
5. until lightly coated. Spread seeds evenly on a baking sheet. Bake in the preheated oven for 10 minutes. Remove the sheet from the oven and flip the seeds. Continue baking
6. flipping seeds every 10 minutes
7. until crunchy and golden brown
8. 20 to 30 minutes. Cook's Note: White sugar may be substituted for brown sugar.