Spiced Pecans

Savannah · 28/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

6

Description

Spiced pecans are so simple to make and so good to eat I have tried several different combinations of spices but keep coming back to using cinnamon nutmeg and cloves

Ingredients

— - 1 egg white

— lightly beaten - 1 tablespoon water - 3 cups pecan halves - ½ cup white sugar - 1 teaspoon ground cinnamon - ½ teaspoon salt - ½ teaspoon ground cloves - ½ teaspoon ground nutmeg

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil. Beat egg white and water together in a large bowl; add pecans and stir to coat. Mix sugar
2. cinnamon
3. salt
4. cloves
5. and nutmeg in a small bowl; sprinkle over moistened nuts. Spread nuts on the prepared pan. Bake in the preheated oven
6. stirring once or twice
7. until toasted and fragrant
8. about 30 minutes. Cook’s Note I only use pecans
9. but mixed nuts would be fine.