

Sugared Pecans

Submitted by: Ms. Melissa Fritz

Ingredients:

4 cups pecans
1 egg white
1 tablespoon water
1 cup sugar
1 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg

Instructions:

Preheat oven to 250°F.

Beat egg white until stiff.

Add in water and then pecans.

In separated zip-lock bag, add in all of the dry ingredients.

Add wet pecan mix to bag and toss to coat.

Put onto greased cookie sheet.

Bake for 60 minutes, flipping every 15 minutes to cook evenly.

Enjoy!