

## Spicy Sugared Pecans



### Description:

These Crunchy Treats are Deliciously Sweet and Spicy

### Ingredients:

1 egg white, slightly beaten  
1 tsp. water  
¾ cup C&H Pure Cane Granulated Sugar  
1 tsp. salt  
1½ tsp. ground cinnamon  
½ tsp. ground cloves  
½ tsp. ground nutmeg  
1 tsp. cayenne pepper  
1 tsp. butter  
2 cups pecan halves

### Instructions:

Preheat oven to 300°F. In a large bowl, combine egg white with 1 teaspoon water and beat lightly. Set aside. In a separate bowl, combine sugar, salt and spices. Grease a baking sheet with the butter. Using a slotted spoon, dip pecan halves in egg white mixture, allowing the excess liquid to drip back into the bowl. Then toss the wet pecans in the sugar/spice mixture until well coated. Spread on a greased baking sheet. Bake for 35 minutes or until dry, turning at least once. Let cool completely, then store in airtight containers.

**Serving Size:** Makes 2 cups

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