



## Candied Pecans

Serves 1

### Ingredients:

- 1/2 cup Sugar
- 2 tsp. Cinnamon
- 1/2 tsp. Salt
- 1/2 tsp. Nutmeg
- 1 Egg White
- 3 cups Pecan Halves

### Directions:

1. Preheat oven to 325 degrees F.
2. Combine sugar, cinnamon and salt in a bowl.
3. Whisk egg white with a whisk until slightly frothy.
4. Add pecans to eggs and toss to coat. Add sugar mixture and toss thoroughly.
5. Spread on a cookie sheet and bake until crispy and golden, approximately 15 minutes. Remove from oven and set aside until ready to use.