

What you need~

- 2 lbs. pecans
- 1/8 tsp. salt
- 4 egg whites
- 2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 cups white sugar
- 1 cup butter, melted

~Spiced Pecans~

Let's begin~

- *Preheat oven to 350 degrees.
- *In large bowl mix pecans and salt.
- *Spread pecans on 2 cookie sheets and toast for 10-12 minutes, then let cool.
- *Reduce oven temp. to 325 degrees.
- *Mix sugar and spices together.
- *In large bowl beat egg white to soft-peak stage.
- *Beat sugar/spices into egg whites until it reaches stiff or meringue stage.
- *Pour melted butter over pecans until completely coated, then fold nuts into egg mixture.
- *Spread mixture evenly over 2 cookie sheets.
- *Bake 30 minutes...turn nuts twice during cooking with spatula.
- *Let cool on parchment paper.
- *Store in air-tight containers.



From the kitchen of~ **This & That**

Original Quilt Patterns by Sherri K. Falls

