Christmas Eve Pecans

A simple but tasty treat, perfect for gifting to friends and family!

Ingredients

- 1 egg white
- 4 c. pecan halves
- 1/2 c. sugar
- 11/2 T. ground cinnamon
- 1/4 t. salt

Directions

- 1. Beat egg white until foamy.
- 2. Add pecan halves; stir gently until coated. Set aside.
- 3. Combine sugar, cinnamon, and salk; sprinkle over pecans. Stire gently until coated.
- 4. Spread pecans in a lightly greased 15x10x1-inch jelly roll pan.
- 5. Bake at 300 degrees for 30 minutes, stirring every 10 minutes. Cool.

NOTE: This recipe can be used with any nuts of your choice. Our favorite is pecans, but almonds and cashews are close behind.



 $Recipe\ courtesy\ of\ Through\ the\ Needle's\ Eye.\ Thank\ you\ for\ supporting\ our\ small\ business!$