

Sugar and Spice Glazed Pecans

A Holiday Gift-Giving Favorite!

I usually make at least two batches of these every Christmas season and give them as gifts to friends and serve them on Christmas Eve -- they're easy to make and always popular. You'll see why when you taste them!

What you'll need to make SUGAR AND SPICE GLAZED PECANS

Preheat oven to 400 Degrees

One pound of shelled pecan halves

Half a teaspoon of salt and 1 teaspoon of ground cinnamon

3/4 C. Sugar

The whites of one extra large Grade A egg

One large zip-lock bag, large resealable container, or a clean empty bread bag.

Whip the egg white in a large mixing bowl with a mixer.

Whip the egg white until stiff peaks form.

Fold (gently stir) the pecans into the whipped egg whites.

Stir the nuts into the meringue thoroughly so they are all evenly coated and moistened.

Put the cinnamon, salt and sugar in your zip-lock bag, seal and shake up to mix.

Put the pecans in the bag and seal it.

Shake well to coat the pecans with the sugar, cinnamon and salt.

Dump the pecans out onto a large cookie sheet. [Consider the option of investing in some non-stick parchment paper for baking. If you put a sheet of this under your pecans, you'll be amazed at how easy it is to get them off the cookie sheet and you'll only have to rinse the sheet afterwards, it won't have sticky sugar baked onto it and the paper can just be tossed in the trash!]

Spread the pecans out evenly on the cookie sheet.

Place the cookie sheet in the oven and bake for 10 minutes. Remove and cool thoroughly. They will get crispy once they are thoroughly cooled.

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