



Sweet-and-Spicy Pecans

PREP TIME: **10 MINUTES**

TOTAL TIME: **120 MINUTES**

SERVINGS: **4 CUPS**

"So simple, so good! Have tried several different combinations of spices, but keep coming back to this one. I use only pecans, but mixed nuts would be fine."

Ingredients

- 1** large egg white
 - 2** cups unsalted pecan halves
 - 2** cups unsalted roasted cashews
 - 1/2** cup sugar
 - 1** tablespoon ground cumin
 - 3/4** teaspoon cayenne pepper
 - 1** teaspoon ground cinnamon
 - Kosher salt
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Directions

Preheat the oven to 250 degrees F. Beat the egg white with 1 tablespoon water in a large bowl until foamy. Add the nuts, sugar, cumin, cayenne, cinnamon and 1/2 teaspoon salt and mix well. Spread the mixture on a parchment-lined baking sheet. Bake until the nuts are mostly dry but still slightly sticky, about 40 minutes.

Remove the nuts from the oven and stir. Reduce the temperature to 200 degrees F. Return the nuts to the oven and bake until crisp, about 30 more minutes. Stir to loosen the nuts from the baking sheet; cool completely on the sheet.

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