



James

Cinnamon Roasted Pecans

INGREDIENTS

½ cup granulated sugar (heaping)

2 teaspoons ground cinnamon

½ teaspoon salt

1 egg white

1 lb. pecan halves

DIRECTIONS

1. Preheat oven to 325 degrees.
2. Combine sugar, cinnamon and salt in small bowl
3. Whisk egg white in large bowl until frothy. Add pecans to egg white and toss well to coat.
4. Add sugar mixture and toss carefully and thoroughly, doing your best not to break the pecans.

CINNAMON ROASTED PECANS

5. Spread pecans in a single layer on a large cookie sheet. (I like to do them on a silicone mat-lined sheet--makes cleanup easier)
6. Bake until toasted and crisp, about 30 minutes turning them over after the first 20 minutes (take them out of oven and do this and arrange them neatly once again; this helps keep them from sticking to the pan after the 20 minutes).
7. Using a spatula, immediately loosen pecans from cookie sheet and let cool.