

Debbie's Sweet & Crunchy Pecans



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Make lots of these delicious nibbles because you can't stop eating them ~ and they'll stay fresh, tightly covered, for several weeks.

Serves 16

1 egg white

1/2c sugar

1T water

2T apple pie spice

2c pecan halves

Preheat oven to 300.

In a medium bowl, beat egg white and water until very frothy. Stir in nuts. Mix well, making sure to coat all the pecans with the egg white mixture.

Add sugar and apple pie spice to nuts. Mix well until sugar mixture is wet and pecans are coated.

Spread nuts on large cookie sheet sprayed with non~stick cooking spray and bake 30~35 minutes. Stir every 10 minutes or so.

Remove from oven, allow to cool and store in container with tight lid.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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