

Debbie's Sweet & Crunchy Pecans



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

2c pecan halves

1/2c sugar

1 egg white

2T apple pie spice

1T water

Preheat oven to 300.

Beat egg white and water in bowl until very frothy. Stir in nuts, mix well and make sure to coat all the pecans with the egg mixture.

Add sugar and apple pie spice to nuts. Stir well.

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



Debbie Spangler ~ Certified Personal Chef

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