

## **Spiced Pecans**

5 cups pecan halves, toasted and cooled

3 egg whites

1/2 cup sugar

1 Tbsp salt

2 tsp toasted cumin

2 tsp smoked paprika

1 tsp cinnamon

1. Preheat oven to 300°F. Whip egg whites and sugar to stiff peaks.
2. Toss pecans with salt and spices
3. Add pecans to egg whites and thoroughly coat with mixture. Transfer to a sheet pan.
4. Bake 15 minutes and remove from oven.
5. Lower oven temperature to 250°F.
6. Return pecans to oven and bake at least 10 minutes more. Allow to cool completely.