

## **Lightly Spiced Pecans**

by eggton

### Ingredients

3 c. pecan halves (this is 2 6-oz. bags)

1 egg white

1/4 c. sugar

3/4 tsp. cayenne pepper

1/2 tsp. cinnamon

1/4 tsp. chili powder

1/4 tsp. allspice

¼ tsp. cumin

### Directions

Preheat the oven to 315 degrees.

Beat the egg white until it's completely light and foamy. (I use an electric mixer. No clear liquid will be left on the bottom of the bowl when it's thoroughly whipped.) Add the sugar and spices and whisk together. Whisk in the pecans. Arrange the pecans in a thin layer on an ungreased baking sheet or two--preferably one with sides, like a jelly roll pan.

Bake the pecans for 15 minutes, being careful with the temperature. (An oven thermometer helps me here because the actual temperature of my oven can really vary from what I set it to.) Take the pecans out of the oven and cool the oven to 250 degrees. Scrape the nuts off the bottom of the pan and respread them. Bake them at 250 degrees until they're brown (but not dark brown and charred), about 10 minutes.

Remove the pan from the oven and immediately scrape the nuts onto a drying rack. Break up any clumps and let them cool completely. (They'll crisp up as they do.) Store the cooled nuts in a plastic bag or tupperware, or freeze them.