



Gingerbread Pecans

INGREDIENTS

- 1 large egg white, beaten
- 2 cups Farm Fresh Nuts [Raw Georgia Pecans](#)
- 2 tablespoons granulated sugar
- 2 tablespoons light brown sugar

2 teaspoons gingerbread spice blend
Pinch of salt

METHOD

Preheat oven to 300 degrees F. Line a baking sheet with parchment paper, set aside. In a large bowl, whisk beaten egg with a fork until frothy. Add pecans and stir until coated. Sprinkle pecans with granulated sugar, brown sugar, gingerbread spice, and salt. Stir to coat evenly. Spread pecans in an even layer on the prepared baking sheet. Bake pecans for 40 minutes, stirring halfway through. Allow pecans to cool completely. Store in an airtight container for up to 4 days. Makes 2 cups.