

Texas Pecans

Ingredients:

1 egg white
¼ packed brown sugar
¼ sugar
½ t. salt
½ t. cardamom
1 t. cinnamon
1 dash vanilla extract
5 cups pecans

Directions:

Preheat oven to 275 degrees. Line a cookie sheet with parchment paper. Spray the paper with cooking spray.

Beat egg white until stiff. Add sugar and brown sugar and vanilla and cardamom, cinnamon and salt. Stir until smooth. Mix in pecans and stir until coated. Pour the nuts onto the prepared cookie sheet.

Bake until browned, approximately 10-15 minutes. Stir the nuts around halfway thru so they dry out evenly.