



## *Spiced Pecans*

### *Ingredients*

*1T Kosher salt  
2 T Five Spice Powder  
2 t. Cayenne Pepper  
2 T Paprika  
½ c. Sugar  
2 Egg whites  
5 c. Pecans*

### *Directions*

*1. Heat the oven to 300 degrees. Line 2 pans with parchment paper. In a small bowl combine the salt, cayenne, paprika and sugar and set aside.  
2. Beat the egg whites until frothy. Whisk in the spice mixture. Stir in the nuts. Spread the pecans in a single layer and bake for 15 minutes. Reduce heat to 250 degrees and cook for 10 more minutes. Set aside to cool. Store in an air tight container.*