

Sugar-and-spice candied pecans

Adapted from The Smitten Kitchen

1/3 cup dark-brown sugar
2/3 cup white granulated sugar
1 1/4 teaspoon kosher salt
1/8 tsp cayenne pepper
1 teaspoon ground cinnamon
1 pound pecan halves
1 egg white, room temperature
1 tablespoon water
1 tsp vanilla

1. Preheat oven to 300 degrees.
2. Mix sugars, salt, cayenne, and cinnamon, making sure there are no lumps; set aside.
3. Beat egg white, vanilla, and water until frothy but not stiff. Add pecans, and stir to coat evenly.
4. Sprinkle pecans with sugar mixture, and toss until evenly coated.
5. Spread sugared nuts in a single layer on a cookie sheet fitted with parchment paper.
6. Bake for 30 minutes, stirring occasionally (around every 10 minutes).
7. Remove from oven, and separate nuts when they cool.
8. Once completely cooled, keep in an airtight container until ready to serve.