

A Recipe From *tiKido*

Gingerbread-Spiced Candied Nuts

Ingredients:

- one pound pecans or other nuts
- one egg white
- 2/3 cup sugar
- 1/3 cup brown sugar
- 1 teaspoon McCormick Vanilla plus two teaspoons water
- 1 teaspoon salt
- 1 teaspoon McCormick ground cinnamon
- 1 teaspoon McCormick ground ginger
- 1/2 teaspoon McCormick ground nutmeg



Instructions:

1. Beat the egg white and vanilla and water mixture together in an impeccably clean mixer for several minutes, until the egg whites are whipped to a soft peak. Mix the nuts with the egg white mixture and toss to coat.
2. Mix the remaining ingredients together, pour into the bowl with the egg-white-covered nuts, and toss to coat evenly. Spread in a single layer on a parchment-lined baking sheet.
3. Bake at 300 degrees Fahrenheit for 30 minutes, stirring the nuts once at the 15 minute mark.