

Easy Cinnamon Sugar Pecans or Almonds



OVEN - 250 degrees F.

Line baking sheet with parchment paper

Bake 1 hour, stirring every 15 minutes

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Ingredients

- 1 lb. pecans or almonds
- 1 cup sugar
- 1 tablespoon ground cinnamon
- ½ teaspoon salt (or your preference)
- 1 egg white
- 2 teaspoons vanilla extract
- 2 teaspoons water

Preparation

1. Preheat oven to 250 degrees F. Line a baking sheet with parchment paper.
2. Mix the sugar, cinnamon, and salt in a large Ziploc bag.
3. Whisk the egg white, vanilla, and water with a fork in a large bowl until frothy.
4. Add the nuts to the egg mixture and stir until well coated.
5. Pour nuts into bag; seal; and shake until well coated.
6. Spread nuts on prepared baking sheet in a single layer.
7. Bake for 1 hour, stirring every 15 minutes.
8. Cool before serving.