



# SWEET AND SPICY CANDIED BOURBON PECANS

## INGREDIENTS

- 1 egg white
- 1 tsp LorAnn Bourbon Super-Strength Flavor
- 12 oz. pecan halves (about 3 cups)
- ½ cup granulated sugar
- ½ tsp salt
- ⅛ to ¼ tsp cayenne pepper



## INSTRUCTIONS

1. Preheat oven to 350° F. Line a large baking sheet with foil, parchment paper, or a silicone baking mat.
2. In a medium-sized bowl, whisk egg white until frothy. Then whisk in the LorAnn Bourbon Flavor. Stir in pecans, mixing until moistened.
3. In a separate small bowl, mix together sugar, salt, and cayenne until combined. Sprinkle over moistened nuts, stir to combine and spread onto pan.
4. Bake for 15–20 minutes, stirring after ten minutes. They burn quickly, so keep an eye on them!
5. Once removed from the oven, let sit and dry before serving.