

Candied Cocoa Indian Pecans

Servings: Makes approx. 3 cups

Prep Time: 10 Cook Time: 30 Total Times: 40

Ingredients:

½ cup Sugar
½ cup Brown Sugar
½ tsp Salt
1 Teaspoon Cinnamon
1 Teaspoon Cumin
2 Tablespoons Cocoa Powder
1 Tablespoon of Cold Water
1 Large Egg White (room Temperature)
1 Lb Pecans



Directions:

Preheat oven to 300°F. Line a baking sheet with parchment paper.

Combine sugars, salt, cinnamon, cumin and cocoa powder in a bowl.

In a large bowl, using an electric mixer beat egg whites and water until frothy, but not stiff.

Add nuts and stir to coat well.

Sprinkle the sugar mixture over nuts and stir with a rubber spatula, until evenly coated.

Place nut mixture onto baking sheet.

Bake for 30 minutes, stirring halfway through.

Let nuts cool for a few minutes. Break up any large pieces.

Store nuts in an airtight container in a cool, dry place, for up to two weeks or put in fridge.

Mixture makes three cups however you may double recipe to make six cups.