**SUGAR COATED PECANS:** KATIE GILTHORPE

1 EGG WHITE

1 TBLS WATER

12 OZ BAG OF PECANS

1 CUP WHITE SUGAR

¾ TSP SALT

1 ½ TSP GROUND CINNAMON

PREHEAT OVEN 250\*

GREASE ONE BAKING SHEET

IN A MIXING BOWL WHIP EGG WHITES AND WATER UNTIL FROTHY

IN A SEPARATE BOWL MIX SUGAR , SALT , AND CINNAMON

ADD PECANS TO EGG WHITES, STIR TO COAT THE NUTS EVENLY . REMOVE THE NUTS AND TOSS THEM IN THE SUGAR MIXTURE UNTIL COATED SEPARATE THE NUTS OUT ON THE PREPARED BAKING SHEET

BAKE AT 250\* FOR 1 HOUR STIR EVERY 15 MINUTES