

Spiced Walnuts

| <u>Ingredient</u> | <u>Quantity</u> | <u>Instruction</u> |
|---------------------|-------------------|--------------------|
| walnut halves | 2 cups | |
| granulated sugar | 3 TBLSP | |
| dark brown sugar | 3 TBLSP | |
| ground cinnamon | 1.5 tsp | |
| Chinese Five Spice | $\frac{3}{4}$ tsp | |
| ground black pepper | $\frac{1}{4}$ tsp | |
| cayenne pepper | $\frac{1}{8}$ tsp | |
| salt | $\frac{1}{2}$ tsp | |
| egg white | 1 | |
| water | 1 tsp | |

- Preheat oven to 300 deg F. Line a rimmed baking sheet with parchment paper.
- In a small bowl, combine ingredients from granulated sugar to cayenne pepper.
- In a large bowl, whisk together the egg white and water until frothy but not stiff.
- Add the walnut halves to the egg bowl, and stir to coat evenly.
- Pour the spice mixture over the walnut halves, and stir to coat evenly.
- Spread the walnut halves out across the prepared baking sheet in an even layer so that the walnut halves do not touch.
- Bake for 28 minutes.
- Let them cool on the baking sheet. They will become crunchy after they cool.