

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	¾ tsp	
ground black pepper	¼ tsp	
cayenne pepper	1/8 tsp	
salt	½ 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.