

## Lavender Spicy - Sweet Pecans

The egg white mixture helps the spice mixture adhere evenly and gives the pecans a crisp, glossy coating.

3/4 cup sugar

1 T light brown sugar

2 t. dried culinary Lavender buds

1 t. salt

1 t. ground cinnamon

1/2 t ground ginger

1/4 t ground nutmeg

1/2 t ground red pepper or to taste.

1 egg white

4 cups pecan halves

1. Preheat oven to 275 degrees.
2. Stir together the first 8 ingredients in a medium bowl.
3. Whisk together the egg white and one T water in a separate medium bowl. (NO LIQUID SHOULD REMAIN). Add pecans, stirring to coat.
4. Add pecans to sugar spice mixture, stirring until evenly coated.
5. Spread pecans in a single layer on a lightly greased aluminum pan about 12 x 17. We use parchment paper.
7. Bake at 275 degrees for about 50 -55 minutes stirring every 15 minutes. Bake until sugar mixture hardens and nuts are toasted. Spread immediately on a single layer of wax paper. Cool completely. Store in an airtight container for up to 7 days.

\*\*\*\*Mix the lavender buds with the sugar in a spice grinder or blender grinding them up, rather than using whole buds.

Anonymous / Jane - M & J Lavender Farm