

Super Simple Spiced Nuts

<https://moneysmartfamily.com/money-saving-tips/dessert-recipes-family-favorites/#nuts>



Spiced nuts are a great snack and make a beautiful gift when put into a small glass jar with a ribbon.

Ingredients:

- Shortening or butter to grease cookie sheets
- 1 cup sugar
- 4 Tbsp cinnamon
- 1/4 Tsp nutmeg
- 2 eggs
- 1 cup pecans
- 1 cup almonds

Directions:

1. Preheat oven to 300°. Grease cookie sheets
2. Measure the sugar, cinnamon, and nutmeg into a small bowl
3. Separate egg whites into another bowl and beat them with a fork. Stir in a few nuts into the egg whites.
4. Take the nuts out of the egg whites and roll them in the sugar and spice mixture.
5. Place the nuts on a cookie sheet. Prepare the rest of the nuts in the same way.
6. Bake the nuts for 20 minutes. Let them cool and then serve.