

Gingerbread Pecans

These pecans are the perfect holiday treat that won't leave you with a sugar crash! This also make a great hostess gift for holiday parties.

Prep Time: 5 mins

Total Time: 20 mins

Makes: 2 cups

Ingredients:

2 cups raw pecan halves

1 teaspoon ground cinnamon

1 teaspoon ground ginger

1/2 teaspoon ground allspice

1/2 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1/4 teaspoon fine salt

2 tablespoons maple syrup

Directions

1. Heat the oven to 350 degrees. Place pecans on a parchment paper lined baking sheet.
2. Bake nuts for 8 minutes.
3. Meanwhile mix spices together.
4. Transfer nuts to a bowl, drizzle with maple syrup and spices. Stir until well combined.
5. Return nuts to parchment lined baking sheet. Bake 4 minutes.
6. Cool completely.
7. Store in an airtight container at room temperature.