



Maple Candied Pecans and Walnuts

Ingredients:

1 cup pecans
1 cup walnuts
½ cup real maple syrup
2 tablespoons balsamic glaze
pinch of kosher salt
1/8 teaspoon cayenne
1/8 teaspoon cumin
1/8 teaspoon cinnamon
1/8 teaspoon nutmeg

Directions:

Preheat oven to 300 degrees.

Combine all ingredients in a large bowl. Toss gently with a large spoon (or your hands) until nuts are evenly coated.

Line a baking sheet with parchment paper and spread nuts in a single layer on sheet.

Bake for 9-10 minutes. Be sure to stir the nuts every couple of minutes to ensure equal toasting.

Let cool and enjoy as a snack or salad topping.