These nuts are delicious as a snack or to include in your Thanksgiving festivities!!

Ingredients:

3 cups nuts (pecans work very well to absorb the coating; I used 1 cup each of pecans, walnuts, and almonds. All raw and unsalted)

1 egg white, whisked to frothy

1 tablespoon water

2/3 cup granulated sugar

1/3 cup brown sugar, packed (light or dark is fine)

2+ teaspoons cinnamon (I used 1 tablespoon)

1 teaspoon Kosher salt, or to taste

Directions:

Preheat oven to 300F. Line a baking sheet with parchment paper; set aside.

In a large bowl, add the nuts; set aside. I used 1 cup each of pecans, walnuts, and almonds. All were raw and unsalted.

In a small bowl, whisk together the egg white and water until frothy, foamy, and bubbly, about 2 minutes by hand. Pour mixture over nuts and toss to coat evenly; set aside.

In a medium bowl, whisk together the remaining 5 ingredients. Dump over the nuts and toss to coat evenly.

Turn nuts out onto to prepared baking tray, spreading them in an even flat layer.

Bake for 28 to 30 minutes, or until coasting is crisped, dried and candied. Stir nuts once midway through cooking. Lift the parchment paper with the nuts on it off the baking tray, set it on the counter, and allow nuts to cool.

When nuts are cool enough to handle, if desired, break apart large clusters.

Transfer nuts to airtight containers or jars. Nuts will keep airtight at room temperature for at least 1 month.