

## Spiced Nut

2 Large egg whites  
2 tablespoons water  
2 teaspoons salt  
2 lbs unsalted raw pecans, cashews, walnuts or whole unblanched almonds  
1 1/3 cups sugar  
4 teaspoons ground cinnamon  
2 teaspoons ginger  
2 teaspoons coriander

1. Adjust oven racks to upper middle and lower middle positions and heat oven to 300F. Line 2 baking sheets with parchment paper. Whisk egg whites, water, and salt in large bowl. Add nuts and toss to coat. Drain in colander for 5 minutes.

2. Mix sugar, cinnamon, ginger, and coriander in large bowl. Add drained nuts and toss to coat. Spread nuts evenly on prepared baking sheets and bake until dry and crisp, 40 to 45 minutes, rotating and switching position of baking sheets halfway through baking time. Cool nuts completely. Break nuts apart and serve.

10 cups.