



Sugared Pecans & Praline Pecan Cream Cheese Spread

Description

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My friend Anne shares these sugared pecans with friends every Christmas. My family looks forward to receiving them and this year I asked her for the recipe so that I could make them. They are so easy to make and keep for quite a while in a sealed container. I like to eat the pecans as a snack, in salads

and on a Praline Pecan Cream Cheese Spread that is a family favorite. Both recipes are very easy and would make a great snack while watching this Sundayâ€™s Academy Awards show.

Sugared Pecans

Recipe Type: snack

Author: Anne Putnam

Ingredients

- 1 lb. pecans
- 1 cup sugar
- 1 tsp salt
- 1 tsp cinnamon
- 1 egg white
- 1 tsp cold water

Instructions

1. Mix water and egg white in a large bowl. I like to beat the egg white a little with a fork.
2. Add pecans to the bowl and coat them with the egg white mixture.
3. In a separate bowl mix sugar, cinnamon, and salt.
4. Add sugar mixture to pecans and coat them.
5. Spread pecans on a baking sheet.
6. Bake at 250 degrees for 1 hour and stir every 15 minutes.



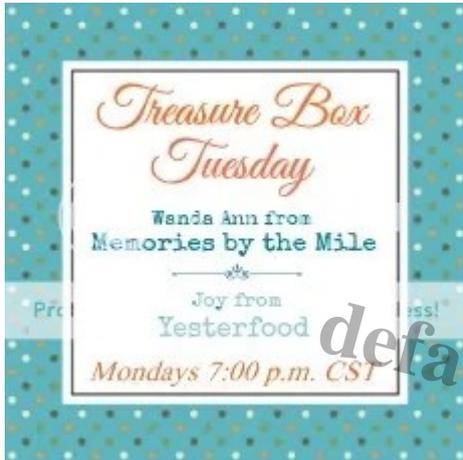


I sampled this Praline Pecan Cream Cheese Spread years ago at Dean and Deluca. The spread uses three ingredients, cream cheese, [Dr. Pete's™ Praline Mustard Glaze](#) and sugared pecans. [Dr. Pete's™ Praline Mustard Glaze](#) is gluten-free and can be purchased by clicking on this [link](#). It's made in Savannah, Georgia and boasts a wonderful combination of brown sugar, mustard, pecans, and spices. Dean and Deluca sells it and I've also found it in random places. Sometimes small

boutiques will carry it as well.

Simply spread a layer of cream cheese in a dish. Top cream cheese with [Dr. Pete's™ Praline Mustard Glaze](#) and top with sugared pecans. I usually only use about half of a bottle. A little goes a long way so you can easily get at least two appetizer spreads from one bottle. Serve with crackers and enjoy!

Linking to: [Inspire Me Please Link Party](#)



A Dish of Daily Lifebuttercream Bakehouse

Date Created

2014/02/28

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