

Candied Pecans (another one of my favorites)



2 cups nuts
 $\frac{3}{4}$ cups sucanat (or favorite type of sugar)
 $\frac{1}{4}$ water
Dash salt

Put all ingredients in a pan on medium heat. The sugar will melt into the water and once the liquid is all cooked away there will be a coating over the nuts. This is when it is done. Remove the nuts to parchment paper and let cool. How easy is that!! I also like to add a dash of

different seasonings depending on what flavor I want. A pinch of cinnamon and cardamon is my favorite. Pumpkin pie spice is yummy too.