

Spiced Nuts

- Barbara Linder

- 2 c pecans
- ¼ c granulated
- 2 t brown sugar
- ½ t cinnamon
- ¼ t allspice
- ¼ t ground cloves
- ¼ t nutmeg
- pinch cayenne
- 1 egg white beaten
- 1 t water

Preheat oven to 350. Line a cookie sheet with parchment paper. In a small bowl, stir egg and water in with the pecans. In a separate bowl, combine the sugars and spices. With a slotted spoon, removed the pecans from the egg wash and place in the spice mixture. Toss to coat. Lay pecans flat without touching on the cookie sheet and bake 20 minutes until brown. Allow to cool and harden.

Great with Charcuterie or on Autumn Shade Farm Soup.

Mini Chocolate Pecan Pie Bites

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- 3 cups chopped pecans
- 1 bag mini chocolate chips
- ¾ cup brown sugar
- ¾ cup light corn syrup
- 3 large eggs, lightly beaten
- 2 tablespoons melted unsalted butter

- 1 teaspoon pure vanilla extract
- 1/8 teaspoon salt
- 5 packages frozen mini-phylo pastry shells

Preheat oven to 350. Stir together sugar and corn syrup in a medium bowl. Stir in pecans, eggs, and next 3 ingredients.

Place ¼ t mini chocolate chips in the bottom of each pastry shell. Spoon about 1 teaspoonful pecan mixture into each pastry shell, and place on large baking sheets, or use mini muffin tins.

Bake at 350 for 20 to 22 minutes or until set. Remove to wire racks, and let cool completely.

Nutty Fingers

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- 1/4 lb. butter
- 4 rounded Tbs. 10X powdered Sugar, plus extra for dusting and storing at the end
- 1 scant cup (-2Tbs.) flour
- 1/2 tsp. vanilla
- 1 cup chopped pecans

Preheat oven to 325. Cream butter and mix all ingredients. Knead well with hands. Shape into small ovals, approximately 1½ inches long. Place on a nonstick cookie sheet spaced an inch apart.

Bake 10-15 minutes, or until they are beginning to lightly brown. Remove and allow to cool slightly. When almost cool, roll in powdered sugar and store in container with more powdered sugar.