



Prep Time: 15 minutes

Cook Time: 1 hour

Ingredients:

- \* 2 egg whites, at room temperature (save yolks for other use)
- \* 1 cup packed brown sugar
- \* 1/4 cup (1/2 stick) butter, melted and cooled to room temperature
- \* 1 to 1-1/2 pounds shelled cashews, walnuts, pecans, peanuts, almonds, or macadamia nuts (or a mixture of your choice)

Preparation:

Preheat oven to 275 degrees F. Have an ungreased 15-1/2 x 10-1/2 inch jelly roll pan ready.

Using an electric mixer, place egg whites into a large bowl big enough to accommodate the nuts. Beat until the whites form soft peaks when beaters are lifted.

Add brown sugar, 1/4 cup at a time, beating well after each addition until mixture is stiff and glossy. With a large spatula, stir in melted butter.

Gently fold nuts into meringue mixture until they are evenly coated, taking care not to break nuts.

Spread coated nuts evenly on ungreased jelly roll pan. Bake about 1 hour, stirring every 15 minutes to keep nuts separate, until meringue is dry and nuts are crunchy. Let cool in pan, stirring occasionally to keep separate.

Pour cooled nuts into covered containers and store up to 2 months at room temperature.

Yield: about 3 to 5 cups, depending on size of nuts