



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Rosemary and Thyme Candied Pecans (adapted from Seven Spoons)

Makes 8 servings

I bought demerara sugar just for this recipe and have found other uses for it, but if you don't want to buy it, I'm sure brown sugar would work just fine.

2 tablespoons unsalted butter
¼ cup maple syrup
2 tablespoons demerara sugar
¾ teaspoon finely minced fresh thyme
½ teaspoon finely minced fresh rosemary
¼ teaspoon cayenne
Scant ⅛ teaspoon ground cinnamon
1 teaspoon coarse salt
1 pound pecan halves

1. Heat the oven to 375 degrees. Line a baking sheet with parchment paper or a silicone mat.
2. In a large saucepan over medium heat, melt the butter, then add the maple syrup and the sugar. Remove the pan from the heat and stir in the herbs, spices, and salt. Add the pecans to the butter mixture; stir to coat. Spread the nuts in a single layer on the prepared pan.
3. Bake, turning occasionally, until the nuts are glazed, shiny, and deep golden, around 15 minutes. Cool completely, then store in an airtight container.