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# Maple Cinnamon Pecans

## Ingredients

2 cups halved pecans  
2 TBS unsalted butter (melted)  
4 TBS maple syrup  
2 TBS packed light brown sugar  
2 tsp ground cinnamon  
Dash of salt

## Directions

1. Preheat oven to 350° F. Line a large baking pan with parchment paper. Set aside.
2. In a large bowl, combine the butter, syrup, brown sugar, cinnamon, and salt. Add the pecans and lightly toss to coat. Spread the pecans in a single layer on the prepared baking pan.
3. Bake for 10-15 minutes, or until coating is set and pecans are lightly browned.
4. Cool for 10 minutes.