



Lynn demonstrates a great Christmas treat, Kahlua Pecans. These are great to give as gifts, set around for a party or just to eat for a special treat during the Holidays. Adapted from Around My Family Table.

Makes 2-1/2 cups

Ingredients:

- 1 cup brown sugar
- 4 Tablespoons Kahlua
- 2-1/2 cups pecans

Preheat oven to 325°. Spray a rimmed baking sheet with cooking spray and set aside.

Mix brown sugar, Kahlua and pecans in a bowl and stir to combine and coat.

Pour pecans on prepared baking sheet. Bake for 15-20 minutes in preheated oven, stirring every 5 minutes

Remove from oven and let cool.

Store in an air tight container for up to 2 weeks.

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