

OldFashioned Roasted Pecans

Oscar · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

These roasted pecans taste just like they do at the fair My exmotherinlaw lives in the South and has lots of pecan trees She sends me bags of shelled pecans every year for Christmas Even though they use big roasters at fairs these turn out just as great

Ingredients

— - 1 large egg white - 1 tablespoon water - 2 ¼ cups pecan halves - ½ cup white sugar - 1 ½ teaspoons ground cinnamon - ¼ teaspoon salt

Instructions

1. Gather all ingredients. Preheat the oven to 225 degrees F (105 degrees C). Lightly grease a rimmed baking pan. Dotdash Meredith Food Studios Combine egg white and water in a mixing bowl; beat until fluffy. Fold in pecans to coat evenly. Dotdash Meredith Food Studios Combine sugar
2. cinnamon
3. and salt in a shaker or cup with a lid. Dust pecans evenly with sugar mixture
4. then spread onto the prepared pan. Dotdash Meredith Food Studios Bake in the preheated oven
5. stirring every 15 minutes
6. until toasted and fragrant
7. about 1 hour. Cool pecans on the pan
8. then store in an airtight container. Dotdash Meredith Food Studios