

Texas Glazed Pecans

Oscar · 28/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Glazed cinnamon and vanilla ovenroasted pecan halves

Ingredients

— - 1 egg white - 4 teaspoons water - 1 tablespoon pure vanilla extract - 1 cup white sugar - 2 teaspoons cinnamon - $\frac{3}{4}$ teaspoon salt - 1 pound pecan halves

Instructions

1. Preheat an oven to 250 degrees F (120 degrees C). Line a baking sheet with parchment paper. Beat the egg in a bowl until frothy; whisk the water and vanilla into the egg. Stir the sugar
2. cinnamon
3. and salt into the egg mixture. Add the pecans; stir to coat completely. Spread the pecans onto the prepared baking sheet. Roast the pecans in the preheated oven
4. stirring about every 15 minutes
5. until the coating forms a glaze
6. about 1 hour. Allow to cool on the baking sheet at least 10 minutes before serving.