



Candied Pecans

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

10

Description

Candied pecans are easy to make at home with this simple recipe. They're the best combination of sweet and salty with delicious crunch in every bite. Fill up small jars to give as holiday gifts or keep some for yourself to sprinkle over salads or serve to guests.

Ingredients

- - 1 cup white sugar (see Test Kitchen Tip below) - 1 teaspoon ground cinnamon - $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon salt
- or to taste - 1 large egg white - 1 tablespoon water - 1 pound pecan halves

Instructions

1. Preheat the oven to 250 degrees F (120 degrees C). Mix sugar
2. cinnamon
3. and salt together in a small bowl. Whisk egg white and water together in a large bowl until frothy. Toss pecans in the egg white mixture to coat. Slowly pour in sugar mixture and stir until pecans are evenly coated. Spread onto a baking sheet. Bake in the preheated oven for 10 minutes. Stir pecans and rearrange into a single layer. Continue to cook
4. stirring every 10 to 15 minutes
5. until pecans are evenly browned
6. another 30 to 50 minutes. Danielle K Test Kitchen Tip This recipe was tested in our test kitchen in September 2023. It was made using 1 cup of sugar and then made again using 1/3 cup of sugar. The version with 1 cup sugar is more of a candy and would make a delicious topper on desserts or just as a sweet nibble for a cheese board. The version with 1/3 cup sugar lets the pecan flavor shine through and makes an excellent topper for salads.