

Candied Pecans

Ingredients

- 1 cup white sugar
- 1-2 tablespoon ground cinnamon
- ½ teaspoon salt
- 1 egg white
- 1 tablespoon water
- 1 tablespoon vanilla
- 1 pound pecan halves

Directions

1. Preheat oven to 250 degrees F (120 degrees C).
2. Mix sugar, cinnamon, and salt together in a large Freezer size Ziploc bag
3. Whisk egg white, water, and vanilla together in a large bowl until frothy. Stir the pecans in the egg white mixture to coat evenly.
4. Dump the coated pecans into the Ziploc bag and shake briefly until pecans are evenly coated.
5. Spread coated pecans onto a foil lined and PAM sprayed baking sheet.
6. Bake in the preheated oven, stirring every 15 minutes, until pecans are evenly browned, 1 hour.