

Angie Bloom

The Yummiest Candied Pecans

Ingredients for Dressing

- 1/2 cup granulated sugar
- 1/3 cup light brown sugar
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 4 cups unsalted pecans halves
- 1 egg white
- 1/2 teaspoon vanilla extract

Directions:

1. Preheat oven to 300 degrees F. Line a large baking sheet with a [Silpat baking mat](#) or parchment paper and set aside.
2. In a medium bowl, add sugars, cinnamon, and salt. Whisk until combined. Set aside.
3. In a large bowl, whisk the egg white, vanilla, and water together until frothy. Add the pecans and gently toss until the pecans are well coated. Add the sugar and cinnamon mixture and toss until the pecans are covered.
4. Spread the pecans out in a single layer on the prepared baking sheet. Bake for about 30-45 minutes, stirring every 15 minutes - make sure to keep stirring them! While it's cooking, the sugar mixture will harden them.
5. Remove from the oven and let the pecans cool on the baking sheet. Once nuts are cool, you can store in an airtight container for 3-4 weeks.