

Candied Pecans

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Ingredients

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

Directions

Preheat oven to 250 degrees F (120 degrees C).

Mix sugar, cinnamon, and salt together in a bowl.

Whisk egg white and water together in a separate bowl until frothy. Toss pecans in the egg white mixture. Mix sugar mixture into pecan mixture until pecans are evenly coated. Spread coated pecans onto a baking sheet.

Bake in the preheated oven, stirring every 15 minutes, until pecans are evenly browned, 1 hour.