Candied Pecans

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**Ingredients:**

1 pound pecan halves

1 cup white sugar

1 teaspoon ground cinnamon

1 teaspoon salt

1 egg white

1 tablespoon water

**Directions:**

1. Preheat oven to 250 degrees F

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

3. In a separate bowl whisk egg & water together until frothy. Toss pecans in the egg white mixture. Mix sugar mixture into pecan mixture until pecans are evenly coated.

4. Spread coated pecans onto a parchment lined baking sheet.

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

Enjoy, you’ll love ‘em!