

Candied Pecans Recipe

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Candied Pecan Recipe Ingredients

- 1 Cup light brown sugar
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 6 Tablespoons water
- 2.5 Cups pecan halves

Pecan Instructions

1. Put a large pan over medium to high heat and add all the ingredients above BUT NOT the pecans yet.
2. Do not leave the pan! Continuously stir the ingredients and they will start to bubble up. A lot of the liquid will evaporate.
3. Once the liquid is all bubbles and getting sticky add all the pecans.
4. Immediately remove from heat.
5. Stir the pecans around until they are well coated.
6. Transfer the pecans to a cookie sheet with parchment paper.
7. Cook at 350 degrees in an oven for 10 minutes.
8. Cool completely! The candy will harden up and then you can break it up.
9. Store it in an airtight container.

The total time is about 20 minutes to prepare and make.
(gluten-free and vegan)