

Candied Pecans

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Prep Time: 5 minutes Cook Time: 15 minutes Total Time: 20 minutes

Yield: 3 cups 1x Category: Nuts Method: Baking Cuisine: Snack



4.5 from 20 reviews

Description:

These Candied Pecans are the perfect sweet and salty snack. They're great on their own, on salads, in cookies, or as a garnish to your favorite chicken dish!

Ingredients:

- 2 tablespoons salted butter
- 3 cups pecan halves
- 1/2 cup light brown sugar
- 1/2 teaspoon cinnamon
- 1 teaspoon kosher salt or sea salt
- 1/4 cup water
- 1 teaspoon vanilla

SCALE 1x 2x 3x

Instructions

- 1 Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.
- 2 In a large skillet, melt the butter over medium heat. Add in the pecans and stir continuously for 3 minutes, to lightly toast the pecans.
- 3 Add in the brown sugar, and stir for an additional 2 minutes to melt the sugar.
- 4 Stir in the cinnamon and salt, and add the water.
- 5 Cook, stir continuously, until the water is evaporated, 1-2 minutes.
- 6 Add in the vanilla and stir to coat.
- 7 Remove from the heat and spread evenly on the baking sheet.
- 8 Bake for 5-7 minutes, until fragrant and lightly crisp.
- 9 Remove from oven and allow to cool completely on the baking sheet.

Notes:

- ⁱ Store airtight at room temperature for up to 7 days

Nutrition Information:

Serving Size: 1/4 cup Calories: 212 Sugar: 6.9 g Sodium: 17.1 mg Fat: 19.7 g Carbohydrates: 9.5 g Protein: 2.3 g Cholesterol: 5.1 mg

Find it online: <https://cookiesandcups.com/candied-pecans/>