

# Cinnamon Sugar Pecans Recipe

## Ingredients:

1 egg white  
2 teaspoons water  
2 teaspoons pure vanilla extract  
1lb pecan halves (1 pound)  
1 cup sugar  
 $\frac{1}{2}$  – 1 tablespoon ground cinnamon (your preference)  
 $\frac{1}{2}$  teaspoon salt

## Directions

Preheat oven to 250 degrees  
Spray a baking sheet with cooking spray  
Mix sugar, cinnamon and salt in a large ziploc bag  
Whisk egg white, water and vanilla in a large bowl until frothy (you can use a fork or electric mixer, either works just fine)  
Add pecans to large bowl and stir to combine, coating each pecan in egg white mixture  
Pour coated pecans into ziploc bag, seal and shake to fully coat in cinnamon/sugar mixture  
Spread out in a single layer onto prepared baking sheet  
Bake for 1 hour, stirring every 20 minutes.

source:tomatohero.com