

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