

Easy Candied Pecans (Perfectly Crunchy & Great for Gifts)

Prep: 10 minutes • Cook: 45 minutes

Crunchy pecan halves cloaked in a crackly cinnamon-sugar shell with a perfect sweet-salty balance—irresistible for snacking, salads, and gifting.

Ingredients

- 6 cups (about 660g) pecan halves (unsalted)
- 2 egg whites (at room temperature)
- 2 tablespoons (30 ml) water
- 2 cups (400g) granulated sugar
- 2 teaspoons ground cinnamon
- 2 teaspoons salt

Instructions

1. Preheat the oven to 300°F (149°C). Line 2 large baking sheets with parchment paper or silicone baking mats and lightly grease with nonstick spray.
2. In a large bowl using a handheld or stand mixer fitted with the whisk attachment, beat the egg whites and water on medium-high speed until foamy and fluffy, about 2 minutes.
3. Fold in the granulated sugar, ground cinnamon, and salt until combined.
4. Add the pecans and stir until evenly coated.
5. Spread the pecans in a single layer on the prepared baking sheets. Bake for 45 minutes, stirring every 15 minutes. Halfway through, rotate the baking sheets and swap their positions in the oven.
6. Remove from the oven and let cool completely on the baking sheets; the coating will continue to crisp as it cools.
7. Store in an airtight container at room temperature for up to 3 weeks, or freeze for up to 3 months; thaw at room temperature.

Tags: Candy, Snack, Holiday, Make Ahead, Pecan, Gluten Free
