



## Candied Pecans

Author: Shelly Prep Time: 5 minutes Cook Time: 15 minutes

Total Time: 20 minutes Yield: 3 cups  Category: Dessert

Method: Baking Cuisine: American

### Description

Candied pecans are buttery, packed with brown sugar and cinnamon, and perfect on top of desserts or savory foods. These sweet and salty nuts are also a great snack!

### Ingredients

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

### Instructions

- 1 Preheat your 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, until the pecans are lightly toasted.
- 3 Add in the brown sugar, and stir for an additional 2 minutes, until the sugar is melted.
- 4 Stir in the cinnamon and salt, then add the water.
- 5 Cook, while stirring continuously, until the water is evaporated, about 1-2 minutes.
- 6 Add in the vanilla and stir until combined.
- 7 Remove the nuts from the heat and spread them evenly on the baking sheet.
- 8 Bake for 5-7 minutes, until the candied pecans are fragrant and lightly crisp.
- 9 Remove the nuts from oven and allow to cool completely on the baking sheet.

### Notes

- 1 Store candied pecans in an airtight container at room temperature for 1 week, or in the freezer for 6 months.
- 2 You can use other types of nuts if you prefer, or use a mixture of different nuts.

### Nutrition

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

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