

Cinnamon Sugar Pecans



A photograph of cinnamon sugar pecans in a white bowl, set against a rustic background of a wooden cutting board, a white cloth with red stitching, and fresh green herbs. The title 'Cinnamon Sugar Pecans' is overlaid in a white banner at the top.

Cinnamon Sugar Pecans

Ingredients

6 tbsp melted butter

1/4 tsp salt

2 egg whites

3/4 cup granulated sugar

1 1/4 tsp cinnamon

4 cups pecans (nut of your choice)

A photograph showing a bowl of cinnamon sugar pecans, a jar of brown sugar, and fresh rosemary on a wooden surface with a white cloth.

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Directions

- Preheat oven to 325F
- Melt butter on a cookie sheet
- Combine egg whites and salt then whisk until frothy
- Add sugar and cinnamon then mix until well combined
- Mix pecans into the cinnamon mixture ensuring to cover pecans completely
- Put them in an even layer on a cookie sheet with the butter

A photograph showing a bowl of cinnamon sugar pecans on a rustic tablecloth with green herbs and a red ribbon. The pecans are golden brown and coated in a sugary glaze.

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Directions (cont)

- Put pecan mixture in the oven for 10 minutes
- Remove pan and mix pecans
- Repeat this process 3 times
- After the third time mix pecans and set them aside to cool
- Allow to cool and set for 1-2 hours

Enjoy!