

Old Bay Candied Pecans

Serves: 3 cups Print

Ingredients:

½ cup granulated sugar
½ cup brown sugar
1 tbsp ground cinnamon
1 tsp Old Bay seasoning
¼ tsp salt
3 heaping cups raw pecan halves
1 egg white

Directions:

1. Preheat oven to 300 degrees. Line a large baking sheet with parchment paper. Set aside.
2. To a small mixing bowl, add white sugar, brown sugar, cinnamon, Old Bay, and salt. Mix well to combine. Set aside.
3. To a large mixing bowl, add egg white. Use a hand mixer to beat the egg white until soft peaks form. Add pecans to the bowl, and toss gently to completely coat the pecans in the whipped egg whites. Add sugar mix, and toss to completely coat the pecans in the sugar mix.
4. Spread pecans in a single layer onto prepared baking sheet. Bake for 40-45 mins until the pecans are deep golden brown, tossing the pecans half way through the cooking time. Allow to cool slightly, and break apart any large clumps. Serve!

Recipe notes:

*Store any leftovers in an airtight container for up to 2 weeks.

*Soft peaks means that when you pull your beaters out of the bowl, the egg whites can stand up on their own slightly, but the tops (the peak) doesn't stand up straight. It folds back over itself a little bit.