

Candied Pecans

1 large egg white

3 cups pecan halves

¼ cup granulated sugar

¼ cup brown sugar (I used dark but light is fine)

2 tsp ground cinnamon

½ teaspoon salt (kosher or other coarse)

Preheat oven to 300°. Line a baking sheet with parchment paper.

Whisk egg white until frothy, about 1 minute.

Add pecans, toss until well coated.

Add sugar, cinnamon and salt, stir until evenly coated.

Spread in a single layer on prepared baking sheet and bake until browned and fragrant, about 40 minutes. Gently stir halfway through cook time. Set aside to cool completely – about 30 minutes. Pecans will continue to crisp up as they cool. Store in airtight container.