

Homemade Candied Pecans

Make perfect homemade candied pecans with this easy recipe. Sweet, crunchy, and irresistible - perfect for snacks, salads, and gifts!

10	60	70	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Homemade Candied Pecans

Ingredients

- 4 cup pecan
- 1 cup granulated sugar
- 1 tbsp water
- 1 egg white
- 1 tsp cinnamon
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare for baking**
Preheat oven to 250°F (120°C). Line a large baking sheet with parchment paper.
- 2 Make spice mixture**
Combine 1 cup sugar, 1 teaspoon cinnamon, and 1 teaspoon salt in a medium bowl. Whisk until evenly mixed.
- 3 Prepare egg white coating**
Beat 1 egg white, 1 tablespoon water, and 1 teaspoon vanilla extract in a large bowl until frothy and slightly thickened, about 1-2 minutes of whisking.
- 4 Coat pecans with egg mixture**
Add 4 cups pecans to the egg white mixture. Toss with a large spoon until every pecan is completely coated and glistening.
- 5 Add the wet pecans to the spice mixture.** Toss thoroughly until all pecans are evenly coated with the sugar-spice blend and no dry spots remain.
- 6 Arrange for baking**
Spread coated pecans in a single layer on the prepared baking sheet, making sure they don't touch or overlap.
- 7 Bake with stirring**
Bake for 60 minutes total, stirring every 15 minutes to ensure even browning. Pecans should be golden brown and fragrant when done.
- 8 Cool completely**
Remove from oven and let pecans cool completely on the baking sheet for at least 30 minutes until crispy and crunchy before serving or storing.

Tips

Always use fresh, high-quality pecans for the best flavor - they should smell sweet and nutty, never rancid or stale.

Ensure your oven is fully preheated to 250°F before baking to guarantee even cooking and proper caramelization.

Don't skip the stirring every 15 minutes - this prevents burning and ensures all pecans develop an even golden coating.

Allow pecans to cool completely on the baking sheet before storing, as this cooling time is when they develop their signature crunch.

Avoid overcrowding the baking sheet, which can lead to uneven cooking and prevent proper caramelization - use two sheets if necessary.

Store in airtight containers with parchment paper between layers to prevent sticking and maintain crispness.

For gift-giving, package cooled pecans in decorative jars or bags - they stay fresh for up to two weeks at room temperature.

If pecans lose their crispness over time, refresh them in a 300°F oven for 5-10 minutes to restore their crunch.