

# Crispy Candied Pecans

Recipe By Chanie Nayman



Cooking and Prep:  45  
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Serves:  8

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,  
Gluten Free

Source: Family Table by  
Mishpacha Magazine

Homemade candied pecans are an addictively sweet and crunchy snack on their own, or use them to top a special salad – try Naomi Nachman's [Beet Salad with Candied Nuts](#).

## Ingredients (5)

### For the Pecans

- 1 large egg white or 3 tablespoons [Haddar Egg Whites](#)
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon cinnamon *(optional)*
- 2 cups pecan halves

## Start Cooking

### Make the Candied Pecans

1. Preheat oven to 300°F (150°C).
2. Whisk egg white in a bowl until foamy. Add sugar and salt and mix until mixture becomes opaque.
3. Add cinnamon and then pecans and stir until coated.
4. Pour on to baking sheet lined with Gefen Easy Baking Parchment Paper. Bake for 20–25 minutes until the coating is crispy and light brown.

**Note:**

This recipe can be made in advance and stored in an airtight container.