


# Crock-Pot Candied Pecans

Recipe By *Melinda Strauss*



Cooking and Prep:   
4.5 h

Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

The combination of cinnamon, vanilla, nutmeg, cloves, ginger and orange zest will fill your house with the classic aromas of the winter season.

## Ingredients (13)

### Main ingredients

- 5 cups pecan halves
- 1 egg white or 3 tablespoons **Haddar Egg Whites**
- 1 cup sugar
- 1 cup brown sugar
- 2 tablespoons ground cinnamon
- 2 teaspoons **Gefen Vanilla Extract**

- 1/2 teaspoon ground nutmeg
  - 1/2 teaspoon ground cloves
  - 1/4 teaspoon ground ginger
  - 1/4 teaspoon salt
  - 1/4 teaspoon pepper
  - 1 teaspoon orange zest
  - 1/4 cup water
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## Start Cooking

### Prepare the Candied Pecans

Yields 5 cups

1. Combine all ingredients in a crockpot and stir to combine.
2. Set crock pot on low for four hours, stirring occasionally.
3. Pour cooked nuts onto a cookie sheet lined with Gefen Easy Baking Parchment Paper and set aside to cool and harden for 30 minutes.