



Slow Cooker Candied Pecans

Description

Ingredients

- 1 pound of pecan halves
- 1 cup granulated sugar
- 1/4 cup brown sugar
- 1 tablespoon ground cinnamon
- 1/4 teaspoon salt
- 1 egg white
- 1 teaspoon vanilla extract
- 1/4 cup water

Directions

1. In a large mixing bowl, whisk together the sugar, brown sugar, cinnamon, and salt.
2. In a separate bowl, lightly beat the egg white and vanilla extract until foamy.
3. Add the pecan halves to the egg white mixture, stirring to ensure each nut is evenly coated.
4. Add the pecans into the sugar mixture, tossing until all the pecans are evenly coated with the sugar and spice blend.
5. Lightly grease your slow cooker with non-stick spray or a light coating of oil.
6. Place the coated pecans in the slow cooker.
7. Cook on low for 3 hours, stirring every 20 minutes to prevent burning and ensure even coating.
8. In the last hour of cooking, add the water and continue to stir every 20 minutes. This will help form the sugar coating.
9. Once cooked, spread the pecans on a baking sheet to cool completely before serving.

Variations & Tips

For a slightly spicier version, add a pinch of cayenne pepper to the sugar mixture. If you prefer a more intense flavor, consider adding a dash of nutmeg or allspice. For a healthier twist, substitute half the sugar with a sugar substitute like coconut sugar or a blend of stevia. You can also experiment with different nuts, such as walnuts or almonds, using the same spiced glaze.

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