



Noreen's Kitchen

Cinnamon Vanilla Candied Pecans

Ingredients

6 cups pecan halves	1/2 teaspoon vanilla powder (optional)
2 cups granulated sugar	1/2 teaspoon salt
1 teaspoon ground cinnamon	1 cup water

Step by Step Instructions

Prepare a baking sheet with aluminum foil or wax paper or parchment and set aside.

Place sugar, cinnamon, salt and vanilla powder into a heavy bottomed skillet and stir to combine.

Add pecans and stir.

Add water and stir well.

Set heat to medium high and stir. Bring to a boil.

Boil and continue stirring mixture continuously until the mixture begins to thicken and the water begins to evaporate.

Eventually the water will completely evaporate and the nuts will begin to stick together. The sugar will crystallize on the nuts and this will be the time to turn off the heat.

In total this process is going to take between 20 and 30 minutes.

Pour nuts onto the prepared baking sheet. Spread out evenly breaking up where necessary.

Allow nuts to cool completely before packaging.

Nuts should be stored in an airtight container and will be good for up to 1 month. But, these won't last that long. Trust me, if you want to keep these for gift giving, you are going to have to hide them!

Enjoy!