

CINNAMON SUGAR PECANS

2 Egg Whites
2 tsp Cold Water
1 cup White Sugar
½ tsp Salt

1 ½ tsp Cinnamon
1 tsp Vanilla
1 TB Butter, melted
6-8 cups Pecan Halves

Beat egg whites until frothy. Add sugar, vanilla, and water. Add pecans and coat well. Sprinkle on cinnamon and toss. Bake on greased baking sheet for 45 min - 1 hour at 200°, stirring every 15 minutes until liquid is absorbed. Store in airtight container.



*Make It With
Pecans!*



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