



Candied Pecans Recipe for Ultimate Sweet Crunch

Introduction

Candied pecans are a delightful treat that adds a touch of sweetness and crunch to a variety of dishes. Whether you're looking to sprinkle them over salads, use them as a topping for desserts, or simply enjoy them as a snack, this easy recipe from Love and Lemons will guide you through making your own delicious candied pecans at home.

Ingredients

1½ cups raw pecan halves

$\frac{1}{4}$ cup brown sugar
1 tablespoon water
 $\frac{1}{4}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon sea salt

Prep Time

10 minutes

Cook Time

2 minutes

Total Time

15 minutes

Yield

Approximately 1½ cups of candied pecans

Instructions

1. Prepare the Baking Sheet: Line a baking sheet with parchment paper and set it aside.
2. Make the Sugar Mixture: In a medium skillet over medium heat,

combine the brown sugar, water, cinnamon, and sea salt. Cook until the sugar dissolves and the mixture begins to bubble, about 1 minute.

3. Add the Pecans: Add the raw pecan halves to the skillet. Cook, stirring continuously, until the pecans are evenly coated with the sugar mixture, approximately 1 to 2 minutes.

4. Cool the Pecans: Remove the skillet from heat. Spread the coated pecans in a single layer on the prepared baking sheet. Allow them to cool and crisp up for 10 to 15 minutes.

Once cooled, the candied pecans are ready to enjoy! Store any leftovers in an airtight container at room temperature for up to a week.

Detailed Directions and Instructions

Prepare the Baking Sheet

Line a baking sheet with parchment paper and set it aside.

Make the Sugar Mixture

In a medium skillet over medium heat, combine the brown sugar, water, cinnamon, and sea salt. Cook until the sugar dissolves and the mixture begins to bubble, about 1 minute.

See also No-Bake Orange Creamsicle Cheesecake

Add the Pecans

Add the raw pecan halves to the skillet. Cook, stirring continuously, until the pecans are evenly coated with the sugar mixture, approximately 1 to 2 minutes.

Cool the Pecans

Remove the skillet from heat. Spread the coated pecans in a single layer on the prepared baking sheet. Allow them to cool and crisp up for 10 to 15 minutes.

Notes

Storage

Store any leftovers in an airtight container at room temperature for up to a week.



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Cook techniques

Preparing the Baking Sheet

Line a baking sheet with parchment paper to prevent sticking and facilitate easy cleanup.

Making the Sugar Mixture

Combine brown sugar, water, cinnamon, and sea salt in a skillet over medium heat, cooking until the sugar dissolves and the mixture bubbles.

Coating the Pecans

Add raw pecan halves to the bubbling sugar mixture and stir continuously to ensure they are evenly coated.

Cooling the Pecans

Spread the coated pecans in a single layer on the prepared baking sheet and let them cool to achieve a crisp texture.

FAQ

How long can I store candied pecans?

Store candied pecans in an airtight container at room temperature for up to a week.

Can I use other nuts for this recipe?

Yes, you can substitute pecans with other nuts such as walnuts or almonds, keeping in mind that cook times may vary.

How can I make the pecans crunchier?

Ensure they are spread out in a single layer while cooling, and consider baking them briefly in the oven.

Can I add different spices to the recipe?

Yes, you can experiment with other spices like nutmeg or allspice for a unique flavor profile.

See also [Delicious Vegan Tofu Scramble Recipe](#)

Conclusion

Candied pecans are a delicious treat that combines sweet and nutty flavors, perfect for snacking or adding to various dishes. With a simple preparation process, they can be made quickly and enjoyed fresh or stored for later use. Their delightful crunch and caramelized sweetness make them a versatile addition to salads, desserts, or enjoyed on their own.

More recipes suggestions and combination

Pecan Pie Bars

These bars offer the classic flavors of pecan pie in a convenient form. A buttery crust topped with a gooey pecan filling makes for a delightful dessert.

Maple Glazed Brussels Sprouts with Pecans

Roasted Brussels sprouts drizzled with maple syrup and mixed with candied pecans create a deliciously sweet and savory side dish perfect

for any meal.

Pecan-Crusted Chicken

Coating chicken breasts in crushed pecans adds a crunchy texture and rich flavor, making for a simple yet impressive main dish.

Autumn Salad with Candied Pecans

A fresh salad of mixed greens, cranberries, blue cheese, and candied pecans, dressed in a tangy vinaigrette, captures the essence of fall.

Pecan and Dark Chocolate Bark

Melted dark chocolate mixed with chopped pecans creates a quick and satisfying treat that can be broken into pieces and shared.

Pecan and Caramel Ice Cream Topping

Use candied pecans as a delightful topping for vanilla or caramel ice cream, elevating your dessert with rich flavors and textures.



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