



## Recipes

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### Candied Pecans

Serves 1

#### Ingredients:

1/2 cup Sugar  
2 tsp. Cinnamon  
1/2 tsp. Salt  
1/2 tsp. Nutmeg  
1 Egg White  
3 cups Pecan Halves

#### Directions:

1. Preheat oven to 325 degrees F.
2. Combine sugar, cinnamon and salt in a bowl.
3. Whisk egg white with a whisk until slightly frothy.
4. Add pecans to eggs and toss to coat. Add sugar mixture and toss thoroughly.
5. Spread on a cookie sheet and bake until crispy and golden, approximately 15 minutes. Remove from oven and set aside until ready to use.