



## Heavenly Candied Pecans

### Ingredients

½ cup (1 stick) melted butter  
3 egg whites  
½ cup brown sugar  
½ cup white sugar  
1 tsp. ground cinnamon  
4 cups pecan halves

Preheat the oven to 350 degrees



### Instructions:

- 1) Melt butter
- 2) Whisk egg whites and sit aside
- 3) Mix butter, pecans, sugar and cinnamon
- 4) Fold into egg whites
- 5) Spread onto a foil lined baking sheet
- 6) Bake 30 minutes, stirring every 10 minutes, cool on the baking sheet for 10-15 minutes

Once cooled store in an airtight container and use on just about anything or of course just as they are! Be forewarned.... they are addictive!

Questions? We are happy to help!

Email us: [Tammy@bayhaveninnbnb.com](mailto:Tammy@bayhaveninnbnb.com) Call at: 757-331-2838

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