

## Slow Cooker Cinnamon Pecans

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Preparation: 10 mins , Cook Time: 3-4 hours

*I'm sad to report that I made these the other day, and now all but a few are gone. {insert sad face icon}. Yes, I ate pretty much all of them except for the one small jar I set aside for my Christmas gifts in a jar series. I don't even want to calculate the calories I ate, all in the name of blogging. I had to keep tasting them to report accurately to my readers, correct? Yes, they are super yummy and to die for. I will make more using almonds in a few days. These cinnamon pecans have a nice softer coating than the harder shell of the ones sold at the mall. I would assume the ones you make in the oven are harder as well, I will have to make those next week. Anyhow, they are super yummy, quick to make and perfect for giving or having around during the holidays.*



**1 cup sugar**  
**1 cup brown sugar**  
**2 tablespoons ground cinnamon**  
**1/8 teaspoon salt**

**1 egg white**  
**2 teaspoons vanilla extract**  
**3 cups pecans {halves}**  
**1/4 cup water**

In a large bowl, combine sugar, brown sugar, cinnamon and salt.

In another bowl, whisk together the egg white and vanilla until it is frothy. Add pecans to the bowl and stir until the pecans are coated thoroughly.

If you are not using a non-stick slow cooker, you might want to spray your slow cooker with a non-stick spray. Add the pecan mixture and the sugar mixture to the slow cooker and stir until the cinnamon sugar mixture is coated well on the pecans. Cook on low for 3-4 hours, stirring every 20 minutes.

During the last hour, add the water and stir.

Spread pecans onto a cookie sheet lined with a Silicone Baking Mat or parchment paper. Spread them out the best you can and let them cool.

<http://www.davetdesigns.blogspot.com/2014/11/slow-cooker-cinnamon-pecans.html>