

Cinnamon Candied Pecans

(Makes about 1 cup)

Ingredients:

- 1 cup pecan halves
- ¼ cup brown sugar
- 1 tablespoon butter
- 1 tablespoon water
- ¼ teaspoon ground cinnamon
- Pinch of kosher salt

Instructions

1. In a medium skillet, melt butter, brown sugar, water, and cinnamon over medium heat until bubbling.
2. Add pecans and stir continuously for 3-4 minutes, coating evenly.
3. Spread pecans in a single layer on parchment paper and sprinkle lightly with salt.
4. Let cool completely before using - they'll crisp up as they cool.

