

## Easy Candied Pecans Recipe: Sweet & Salty Glazed Nuts

Light or dark brown sugar works well. Dark brown sugar will give a deeper molasses flavor.



**OVEN**  
**250°F**

**TIME**  
**1 min**

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### INGREDIENTS

- 2 cups pecan halves
- 6 tablespoons brown sugar (packed)
- 1 ½ teaspoons ground cinnamon
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon vanilla extract
- 1 ½ tablespoons water
- 2 teaspoons orange zest, optional
- Pinch cayenne pepper, optional

#### Swaps and Notes:

**Pecans:** Pecan halves are ideal for their size and surface area for coating. Walnuts or almonds can also be candied using this method, though cooking times might vary slightly.

**Brown Sugar:** Light or dark brown sugar works well. Dark brown sugar will give a deeper molasses flavor.

**Cinnamon:** Ground cinnamon is classic. A mix of cinnamon and nutmeg, or even a touch of pumpkin pie spice, could also be used.

**Salt:** Fine sea salt or kosher salt is preferred to ensure it dissolves evenly into the glaze.

**Vanilla Extract:** Pure vanilla extract offers the best flavor.

**Orange Zest:** This is an optional but highly recommended addition! It adds a beautiful, bright citrus note that beautifully complements the nuts and spices. Lemon zest can be substituted.

Cayenne Pepper: A pinch of cayenne adds a very subtle warmth and kick, enhancing the savory side of the nuts without making them overtly spicy. Adjust to your preference or omit.

## DIRECTIONS

1. Making these irresistible candied pecans is a quick, stovetop affair.
2. Prepare : Baking Sheet: Line a baking sheet with parchment paper or a silicone baking mat. This is crucial for easy removal and to prevent sticking.
3. Combine : Glaze Ingredients in Skillet: Add the brown sugar, ground cinnamon, fine sea salt, vanilla extract, water, orange zest (if using), and cayenne pepper (if using) to a medium skillet (a non-stick skillet works great here).
4. Melt : Sugar Mixture: Place the skillet over medium heat. Cook, stirring often with a wooden spoon or heat-proof spatula, until the brown sugar melts into a bubbling, syrupy sauce. This should only take about 1 minute.
5. Stir in : Pecans: Add the 2 cups of pecan halves to the bubbling sauce in the skillet. Stir continuously to ensure that the brown sugar sauce coats every single pecan.
6. Cook & : Candy: Continue to cook, stirring the entire time, for 2 to 3 minutes. As the nuts heat up in the pan, the sauce will slowly reduce, coat them more evenly, and turn shiny, making them look beautifully candied. You'll also notice a wonderful nutty aroma. Watch closely during this stage to prevent the nuts from burning, as sugar can burn quickly.
7. Cool: Transfer the hot candied pecans immediately to the prepared baking sheet and spread them out in a single layer using your spatula. Try to separate them as much as possible to prevent them from clumping together too much as they cool.

8. Break & Serve: Allow the pecans to cool down completely on the baking sheet. As they cool, the sugar coating will harden and become crisp. Once cool, break them apart into individual pieces if they've clumped together. Serve and enjoy!

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