

# Slow Cooker Candied Pecans

Sweet candied pecans that are made in the slow cooker. Perfect for snacking and sharing!

Prep Time	Cook Time	Resting time	Total Time
15 mins	3 hrs	30 mins	3 hrs 15 mins



Course: Dessert    Cuisine: American    Keyword: candied pecans  
 Servings: 20    Calories: 460kcal    Author: Sarah Olson

★★★★★  
 5 from 10 votes

## Equipment

- Slow Cooker- 6 quart or larger

## Ingredients

- 2 egg whites
- 1 Tbsp. vanilla extract
- 1 3/4 cup sugar
- 1 3/4 cup brown sugar
- 1 Tbsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. salt
- 2 lbs. whole pecans

## Instructions

1. In a small bowl whisk the egg whites and vanilla until very frothy, this may take a minute or two. Set aside.
2. In a medium-sized bowl, add the sugars, cinnamon, nutmeg and salt, stir until combined. Set aside.
3. Put the pecans in a large bowl, pour over the eggs white and vanilla mixture. Stir until the pecans are evenly coated. Pour over the sugar mixture and stir until the pecans are coated.
4. Spray the slow cooker with non-stick spray or coat the bottom and edges with a little oil. Add the sugar coated pecans.
5. Cover. Set the slow cooker to low temperature. Cook for 3 hours, stirring every 20 minutes.
6. When the cooking time is done, pour the nuts onto a baking sheet lined with wax or parchment paper. Cool for 30 minutes before storing or packaging into bags. Enjoy!

## Notes

### How long can I store these?

Store them at room temperature in an airtight container for up to a week.

## Nutrition

Calories: 460kcal | Carbohydrates: 43g | Protein: 4g | Fat: 32g | Saturated Fat: 2g | Sodium: 34mg | Potassium: 219mg | Fiber: 4g | Sugar: 38g | Vitamin A: 25IU | Vitamin C: 0.5mg | Calcium: 55mg | Iron: 1.4mg

Slow Cooker Candied Pecans <https://www.themagicalslowcooker.com/slow-cooker-candied-pecans/>