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# Candied Pecans

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Party Recipes From the Charleston Junior League 1993

**1 egg white**

**1 cup dark brown sugar**

**1 teaspoon vanilla extract**

**2 cups (one pound) pecan halves**

Preheat the oven to 225 degrees. Grease a baking sheet.

In a medium-size bowl, beat the egg white until stiff. Fold in the brown sugar and vanilla. Then, gently fold in the pecans.

Drop the pecans in small mounds (one to two halves in each) onto the prepared baking sheet.

Bake for 45 minutes.

Cool on a wire rack and store in an airtight container.

Yield: 2 cups

## **Appetizers**

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*Per Serving (excluding unknown items): 875 Calories; 2g Fat (1.9% calories from fat); 4g Protein; 216g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 141mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fat; 14 1/2 Other Carbohydrates.*