

Cinnamon Toasted Pecans

3 ingredients · 15 minutes · 4 servings



Directions

1. Place nuts in a frying pan over medium heat stirring occasionally for 5 minutes or until pecans are toasted.
2. Drizzle maple syrup over pecans and add in cinnamon. Stir well with a wooden spoon until pecans are evenly coated. Continue stirring until pecans become sticky.
3. Remove from heat and spread pecans over a piece of wax paper. Let dry for 10 minutes and break apart into individual pieces. Store in a mason jar. Enjoy!

Ingredients

- 1 cup** Pecans
- 1 tbsp** Maple Syrup
- 1 tsp** Cinnamon

