BANGIN SPICES

RECIPE #004

BOLD. FUN. BIG FLAVOR.



SWEET, CINNAMON CRUNCH PERFECTION!

BUTTERED CINNA-BUNZ SUGARED PECANS

20 MINUTES

EASY TO MAKE

SERVES 6

TAKE ONE! | *Add some BANGIN' to your table.*

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RECIPE #004

BUTTERED CINNA-BUNZ

SUGARED PECANS

INGREDIENTS

- 3 cups pecan halves
- 1 large egg white
- 1 tbsp water
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 tbsp Buttered Cinna-Bunz Seasoning
- 1 tsp ground cinnamon
- 1/4 tsp salt
- 1 tbsp unsalted butter, melted (optional)
- 1 tsp vanilla extract (optional)



★ MADE WITH BUTTERED CINNA-BUNZ SEASONING

TIP: Add 1/4 tsp cayenne pepper for a sweet & spicy kick!

INSTRUCTIONS

1. Preheat oven to 300°F. Line a baking sheet with parchment paper or a silicone baking mat.
2. In a large bowl, whisk egg white and water until frothy.
3. Add pecans and stir until all are lightly coated.
4. In a separate bowl, mix together granulated sugar, brown sugar, Buttered Cinna-Bunz Seasoning, cinnamon, and salt.
5. Pour the sugar mixture over the pecans and stir until every pecan is evenly coated.
6. Spread pecans in a single layer on the prepared baking sheet.
7. Bake for 20 minutes, stirring halfway through.
8. Remove from oven and immediately drizzle with melted butter and vanilla, if using. Stir well.
9. Let pecans cool completely. They will crisp up as they cool.