

Tavern In Old Salem

Tavern Candy Meringue Pecans

4 ea.	Egg Whites
1 ½ cups	Sugar
1 ½ cups	Pecans
¼ cup	Ground Cinnamon
1 TBL Spoon	Vanilla Extract

- 1) In mixer, whip egg whites until very stiff. Egg whites cannot be over whipped for this procedure.
- 2) Once egg whites are whipped to very stiff peaks slowly add sugar on medium whip speed.
- 3) Add cinnamon very slowly and vanilla extract.
- 4) Remove bowl from mixer and add pecans until they are completely covered in meringue mixture
- 5) Transfer to sheet pan & spread out evenly
- 6) Bake pecan and sugar mixture at 300 degrees for 45 minutes tossing and rotating until pecans are dry to touch
- 7) Cool at room temperature & store