SEO Template for new content

Target keywords: candied pecans recipe air fryer, how to make candied pecans in air fryer, candied pecans air fryer, air fryer candied pecans

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **candied pecans recipe air fryer, how to make candied pecans in air fryer, candied pecans air fryer, air fryer candied pecans**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **candied pecans recipe air fryer, how to make candied pecans in air fryer, candied pecans air fryer, air fryer candied pecans**

Text

• Try to acquire backlinks from the following domains: [sarahsbakestudio.com](http://sarahsbakestudio.com), [thehealthykitchenshop.com](http://thehealthykitchenshop.com), [chattersource.com](http://chattersource.com), [ourcraftycocktails.com](http://ourcraftycocktails.com), [akitchenhoorsadventures.com](http://akitchenhoorsadventures.com), [whatmommydoes.com](http://whatmommydoes.com), [cooklist.com](http://cooklist.com), [airfryerfanatics.com](http://airfryerfanatics.com), [myboldbody.com](http://myboldbody.com), [alexbecker.org](http://alexbecker.org), [instantpoteats.com](http://instantpoteats.com), [southernhomeexpress.com](http://southernhomeexpress.com), [bestappsfinder.com](http://bestappsfinder.com), [alittlefishinthekitchen.com](http://alittlefishinthekitchen.com), [bestcookierecipes.com](http://bestcookierecipes.com), [insanelygoodrecipes.com](http://insanelygoodrecipes.com), [goodstufffromgrover.com](http://goodstufffromgrover.com), [amazingcookingguide.com](http://amazingcookingguide.com)

• Enrich your text with the following semantically related words: **pecans in the air, room temperature, candied nuts, raw pecans, pecan halves, pecans mixture, jump to recipe, air fry, pumpkin pie spice, air fryer recipes, sugar mixture, air fryer basket, preheat the air fryer, mason jar, sugar pecans, simple ingredients, medium bowl, candied pecans recipe, egg white, maple syrup**

• Focus on creating more informative content. Recommended text length: **807.0**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **70.79805733267835**

• Add at least one of your target keywords: **candied pecans recipe air fryer, how to make candied pecans in air fryer, candied pecans air fryer, air fryer candied pecans**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

how to make candied pecans in air fryer

1. <https://enjoycleaneating.com/air-fryer-candied-pecans/>

2. <https://thebustedoven.com/air-fryer-candied-pecans/>

3. <https://www.devourdinner.com/air-fryer-candied-pecans/>

4. <https://www.backtomysouthernroots.com/easy-air-fryer-candied-pecans/>

5. <https://myairfryerkitchen.com/air-fryer-candied-pecans/>

6. <https://www.allrecipes.com/recipe/279732/air-fryer-sugared-pecans/>

7. <https://www.simplystacie.net/air-fryer-candied-pecans/>

8. <https://www.foodbanjo.com/air-fryer-candied-pecans/>

9. <https://forktospoon.com/air-fryer-candied-pecans/>

10. <https://airfryingfoodie.com/air-fryer-sugared-pecans/>

air fryer candied pecans

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8. <https://www.foodbanjo.com/air-fryer-candied-pecans/>

9. <https://airfryerfanatics.com/air-fryer-candied-pecans/>

10. <https://forktospoon.com/air-fryer-candied-pecans/>

candied pecans recipe air fryer

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10. <https://airfryerfanatics.com/air-fryer-candied-pecans/>

See how competitors write about targeted keywords:

**how to make candied pecans in air fryer**

**1.** <https://enjoycleaneating.com/air-fryer-candied-pecans/>

Home » AIR FRYER » Air Fryer Candied Pecans
 Easy Air Fryer Candied Pecans Recipe
 Jump to Recipe
 Air fryer candied pecans are incredibly easy to make and the perfect crunch for salad, yogurt, ice cream and oatmeal bowls. These quick candied pecans are delicious and made with just simple ingredients.
 This easy air fryer candied pecans recipe is an all-time favorite of mine–especially during the holidays and cooler months. Cinnamon sugar pecans are great for salads, appetizers, snacks, and a great gift for friends and family.
 Made with no egg and just a handful of simple ingredients, this air fryer nuts recipe is the best, so easy, and full of magical flavors! Add these sugar-coated pecans to the table with cranberry sauce and your other favorite seasonal recipes that are just so comforting and delicious.
 "As an Amazon Associate I earn from qualifying purchases"
 Glazed pecans are sweet, yet spicy and can easily be customized to fit your needs! Serve these candied nuts as gifts in little bags or just to snack on around the house whenever you’re wanting nutty flavors. These nuts are great for any occasion!
 Ingredients
 Pecans, light brown sugar, cinnamon, nutmeg, ginger, maple syrup and water.
 Brown Sugar– Light brown sugar is used to sweeten these nuts and create that perfect candied look. Feel free to use dark brown sugar or your favorite sugar-free granulated dark sugar.
 Cinnamon– Ground cinnamon is used to give these nuts warm and spicy aromas and to balance the sweetness of the sugars. If you only have cinnamon sticks, then grate those on a boxed grater.
 Ginger– Ginger gives these nuts a bright flavor. I used ground ginger.
 Nutmeg– Spicy ground nutmeg is the perfect addition to the cinnamon for these air fryer candied nuts and ties this recipe together. Use ground nutmeg or grate a piece of the whole nutmeg.
 Maple Syrup– Sweet maple syrup adds extra natural sweetness that coats the nuts perfectly.
 Water– Purified water is used to create the base for the sugar mixture.
 Pecans– You will want to make sure the raw pecans are halved. Use freshly picked pecans or some from the store!
 Salt– A little bit of salt is used to give this spiced nut recipe a hint of savoriness that doesn’t allow these nuts to be too sweet.
 How to Make Candied Pecans in the Air Fryer
 Candied nuts made in the air fryer take way less time than cooking them in the oven. This recipe is fast and a great way to satisfy your craving for candied nuts!
 First, line the air fryer basket with parchment paper or aluminum foil. In a medium bowl, toss the brown sugar, cinnamon, nutmeg, maple syrup, water, pecans, and salt. Stir until combined.
 Next, pour the mixture inside the air fryer basket and air fry at 330 degrees Fahrenheit for eight minutes. Shake the basket halfway through. Cook the nuts until they are shiny and fragrant.
 Remove the nuts from the air fryer and transfer them to a parchment-lined baking sheet. Spread the air fryer candied pecans in a single layer onto the sheet and allow them to cool for at least ten minutes before serving.
 Recipe Tips
 For additional flavors or other spice ideas, you can add ½ teaspoon of dry mustard and even ¼ teaspoon of ground cardamom.
 Make sure the nuts have plenty of time to cool so they can harden.
 For a little bit of spice, add cayenne pepper to the candied pecans mixture.
 To make these nuts ahead of time, simply combine all of the ingredients in a bowl (except the pecans) and refrigerate until ready to use.
 How Long to Cook Candied Pecans in the Air Fryer
 Cook the candied pecans in the air fryer for at least eight minutes or until they are shiny and fragrant.
 Cook the Candied Nuts in the Oven
 To cook the pecans in the oven, preheat the oven to 250°F and bake them on a baking sheet for one hour while shaking every 15 minutes.
 What to Serve with Glazed Pecans
 Serve this air fryer candied nut recipe with other snacks such as popcorn, trail mix, desserts, or candies. You can also serve these sweet pecans over my healthy massaged kale and apple salad or with these air fryer plantains.
 How do you Store Candied Pecans?
 Store the candied pecans in an airtight container at room temperature for up to one week or in the refrigerator for three weeks.
 Can you Freeze Candied Pecans?
 Yes, you can freeze these egg free candied pecans. To freeze, just transfer them to a freezer-safe storage bag or container. Freeze the nuts in the freezer for up to four months.
 If you don’t want to reheat them you can place them on the counter until they come to room temperature.
 How to Reheat This Recipe
 Air Fryer – Place the air fryer candied nuts in the air fryer basket and warm at 330°F for three to five minutes until the nuts are warmed through.
 Oven – Preheat the oven to 350 degrees Fahrenheit and warm the chilaquiles for at least fifteen minutes until crispy and hot.
 Why are my Candied Pecans Sticky?
 If your pecans are sticky, then they may not have had a long enough time to cook in the air fryer. The pecans will also harden as they cool.
 Tools Used to Make This Recipe

**2.** <https://thebustedoven.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 Jump to Recipe
 Sweet, crunchy candied pecans have never been easier. Using the air fryer these delicious nuts roast in less than 10 minutes. Coated in sweet brown sugar and cinnamon with just a hint of maple syrup, these candied nuts are great as a snack or on top of a salad. They also make a great homemade gift.
 Jump to:
 Printable Recipe
 This post may contain affiliate links. As an Amazon Associate, I earn from qualifying purchases.
 Roasted, candied nuts are a popular snack, especially around the holidays. They are crunchy and sweet and it is hard to keep yourself from eating the entire bowl.
 This recipe has been made with pecans, but will work just as well to make candied almonds, cashews, walnuts, or any combination of nuts you like.
 Making them in the air fryer, instead of the oven, saves a lot of time. While candied nuts in the oven can take an hour or more, they take less than 10 minutes in the air fryer.
 Candied pecans, sometimes called glazed or sugared pecans, make a delicious topping for salads, can be used to decorate cakes, added to other snack mixes, or just served on their own. They also make a wonderful homemade gift when added to a mason jar and tied with a pretty ribbon.
 Why We Love This Recipe
 It’s fast – I used to roast my candied nuts in the oven and it would take more than an hour and I needed to stay close by to stir them constantly. When made in the air fryer they take less than 10 minutes. That is a huge time saver.
 It’s easy – These air fryer candied pecans are made with simple ingredients that can be found in almost every pantry. And it is so easy to change the flavour depending on your preference. And if you don’t like pecans, you can use almonds, cashews or walnuts instead.
 They make a great gift – Around the holidays it is always nice to have a little stash of homemade gifts in case you need something quickly. Candied nuts make a great gift. Just fill a small mason jar, add a ribbon and you’re done.
 Ingredients
 The ingredients you will need to make candied pecans are:
 Raw pecan halves – Make sure you select non-roasted, unsalted nuts for this recipe.
 Butter – This can be salted or unsalted, margarine will work as well.
 Maple syrup – Choose pure maple syrup for the best flavour.
 Egg white – Can be from a fresh egg, or egg white in the carton will work just as well.
 Brown sugar – Light or dark is fine. Dark brown sugar will give slightly richer flavour.
 White sugar – Plain granulated sugar.
 Cinnamon – Ground cinnamon, or you could use pumpkin pie spice, apple pie spice, or omit if you prefer.
 Salt – To taste. I like using sea salt flakes, but any type of salt will work just fine.
 Instructions
 Begin by heating the butter and maple syrup just until the butter is melted. This can be done in the microwave or on the stove.
 Place the pecans in a medium size bowl, drizzle the butter over the nuts and then stir to make sure they are all coated.
 Whisk the egg white until frothy. You want it to just barely hold soft peaks. You can do this by hand, with a whisk, or use a hand mixer.
 Add the egg white to the nuts and gently stir to combine. Then stir in the sugar and cinnamon.
 Pre-heat the air fryer at 350°F for 4 minutes. Then line the basket with a piece of parchment paper .
 Pour the nuts into the basket and spread them out as best you can.
 Caution – NEVER pre-heat the air fryer with the parchment paper in the basket. It can fly up and get caught in the heating element. Only use parchment paper when there is food in the basket to weigh it down.
 Set the air fryer to 350°F and cook the nuts for 5-7 minutes. Remove the basket and stir the nuts every couple of minutes.
 When the nuts are no longer shiny or wet, remove the basket and pour the nuts onto a parchment lined baking sheet. Spread them out and immediately sprinkle with salt, if using.
 Let the nuts cool for about 30 minutes. They will continue to dry and get crunchier as they cool. Then move to an air tight container for storage.
 Substitutions & Additions
 There are so many ways to vary the flavour of your candied nuts. This recipe uses pecans, but can easily be substituted with any nut you like, or a combination of several. Some other nuts to try include:
 Almonds
 To change the flavour of your candied nuts try:
 Adding 2 teaspoons of vanilla instead of maple syrup.
 Use pumpkin pie spice or apple pie spice in place of cinnamon.
 Use a couple teaspoons of chili powder instead of cinnamon for a sweet and spicy candied nut.
 How to Store Candied Nuts
 After the candied nuts have completely cooled and dried you can store them in any air tight container or sealable plastic bag. Plastic containers, pyrex storage containers, and mason jars all work well.
 They can be stored at room temperature in a cool, dry place about 4 weeks.
 Candied nuts can also be frozen, but they may become a bit sticky and soft when they thaw. You should be able to refresh them after they’ve thawed by popping them back in the air fryer for a few minutes, then spread them on a baking sheet to cool.
 FAQS
 Why aren’t my candied nuts crunchy?
 If your candied nuts are not crunchy it means they either were not cooked long enough, or they were not allowed to cool and dry completely before storage. It is important that they are fully cool and dry before placing in a container or ziplock bag or the moisture will make the nuts soft.
 Do I need to use parchment paper in the air fryer for candied nuts?
 I highly recommend it. Without the parchment paper the sticky nuts will stick to the basket.
 More Air Fryer Snacks

**3.** <https://www.devourdinner.com/air-fryer-candied-pecans/>

Easy Air Fryer Candied Pecans
 Published on September 8, 2022
 Jump to Recipe
 Air Fryer Candied Pecans, the holiday season is right around the corner and making Air Fryer Pecans is a perfect snack or gift to those you love.
 With only a few simple ingredients and using your Air Fryer Basket you will be enjoying this small-batch recipe in no time.
 Add a few candied pecans to ice cream or other dessert recipes. They are even fantastic on top of a salad too. There is no wrong way to enjoy candied nuts.
 Making this small batch of Air Fryer Pecans is also delicious as a quick snack. Biting into the candy pecans gives a perfect crunch that I just love.
 Shopping List for Candied Pecans in Air Fryer
 Dry Ingredients. Brown Sugar, Cinnamon, Nutmeg, Ginger, Salt
 Wet Ingredients. Honey, Water, Vanilla Extract
 Nuts. Pecans
 Air Fryer - I am using a Cosori 5.8qt Air Fryer Basket
 Air Fryer Parchment Paper
 Mixing Bowls. Large, Medium and Small
 Measuring Cups
 Silicone Mat or Parchment Paper
 How to make Candied Roasted Pecans in Air Fryer
 In a small bowl combine brown sugar, cinnamon, nutmeg, ginger and salt and mix to combine. Add honey, water, and vanilla extra and stir together.
 Mixture will be grainy and will pour off the spoon.
 In a medium bowl add whole pecans and toss cinnamon sugar mixture over nuts and stir. Coat entire pecan in sugar mixture.
 Preheat Air Fryer for 5 minutes before adding seasoned coated pecans to a parchment lined air fryer basket to bake.
 Stir or toss pecans half way through and continue to air fryer
 Move hot pecan mixture to a parchment lined cookie sheet or use a silicone baking mat and allow pecans to cool. Carefully separate nuts in a single layer from each other for best results.
 Storage and Freezing
 Store cooled candied pecans in a sealed container like a mason jar, zip-loc bag, or other airtight container and keep at room temperature.
 Nuts can also be frozen for up to 3 months if stored properly
 Substitutions
 Use Pumpkin Pie Spice in place of Cinnamon, Nutmeg and Ginger as a quick substitute
 Nuts. Use Almonds, Walnuts, Cashews, or a nut mixture
 Sweet Maple Syrup can be used in place of Honey
 Sugars. Use half brown sugar and half white sugar
 Cayenne Pepper. Add some heat with a sprinkle of Cayenne Pepper to hot Pecans
 When the fall season hits I love walking into a Mall, the County or State Fair and enjoy the smell of fresh pecans being candied. I always fall for the over priced cones of these sweet crunchy nuts too.
 This simple method will be a new favorite recipes this time of year. And you can deliver these sweet nuts to neighbors and friends. They will appreciate a delicious snack.
 Pro Tips
 Shake Basket. Make sure to shake the basket half way through the Air Fryer Baking process so the nuts become roasted on all sides.
 Parchment Paper. Add a piece of parchment paper to the Air Fryer Basket. This helps with easy clean up. Make sure to use Parchment Paper with holes to keep the air flowing.
 Baking Sheet. Allow nuts to cool on a lined baking sheet in a single layer. Be careful not to touch hot nuts.
 Preheat Air Fryer. Just like other cooking appliances it's best practice to preheat the Air Fryer before adding the ingredients to be cooked.
 Why are my Candied Pecans Sticky?
 If the pecans remain sticky after they have cooled it means they did not air fry long enough to heat the sugars. Cooled candied pecans should be hard.
 Let's chat about how good this easy recipe truly is. I always thought candied nuts had to be a long difficult process with the price being charged for a small cone filled of these delicious quick snacks. Am I right?
 This recipe does not use egg white. In many recipes egg whites or an egg white mixture is used to help coat the nut before adding a brown sugar mixture to the raw pecan halves.
 I have found that you don't really need it. The difference being less of a coating or shell on the nut when Air Fried. However the taste remains the same.
 A whole batch of candied pecans is about 2 cups pecan halves which is plenty for gift giving and makes a great homemade gift or an easy snack. It's also the perfect size batch for the air fryer.
 If you have tried this recipe make sure to leave a Star Rating in the recipe card below
 I also love when you tag @devourdinner on social media so I can see your photos too.
 More Air Fryer Recipes
 Use Pumpkin Pie Spice in place of Cinnamon, Nutmeg and Ginger as a quick substitute
 Nuts. Use Almonds, Walnuts, Cashews, or a nut mixture
 Sweet Maple Syrup can be used in place of Honey
 Sugars. Use half brown sugar and half white sugar
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 Have you made this recipe?Mention @devourdinner or tag us #devourdinner ! Please leave a comment and rating below. Thank you!
 Nutrition Disclaimer
 All nutrition values are approximate and calculated by a plugin and are provided as a courtesy. Adding or subtracting ingredients will change the nutritional value.
 Nutrition
 Calories: 431kcal | Carbohydrates: 30g | Protein: 5g | Fat: 36g | Saturated Fat: 3g | Polyunsaturated Fat: 11g | Monounsaturated Fat: 20g | Sodium: 151mg | Potassium: 234mg | Fiber: 5g | Sugar: 24g | Vitamin A: 29IU | Vitamin C: 1mg | Calcium: 53mg | Iron: 1mg
 Welcome to the fourth annual #FallFlavors! We have 21 bloggers sharing over SIXTY recipes using fall ingredients like squash, apples, maple, pecans, and many more. Follow #FallFlavors to see all the delicious recipes on social media.
 Friday #FallFlavors Recipes

**4.** <https://www.backtomysouthernroots.com/easy-air-fryer-candied-pecans/>

Easy Air Fryer Candied Pecans
 Posted on Last updated:
 Easy air fryer candied pecans are a delicious treat for the holiday season or anytime.
 You only need a few simple ingredients for this four-ingredient recipe that everyone will love.
 Easy Candied Pecans
 Candied pecans are a great sweet and salty snack. They go great on salads, are perfect for parties, and make the best gifts.
 The recipe features a cinnamon sugar coating and is just the ticket for getting you into the fall season.
 The pecans have the perfect crunch and taste amazing.
 And the best part about these air fryer candied pecans is that they are super easy to make. You only need one bowl and an air fryer .
 What Is The Big Deal About Air Fryers?
 Air fryers are great if you want to cook something in less time than it would take to cook in a conventional oven. They also tend to make things more crispy.
 Plus, you don’t have to heat up the kitchen if you make things in the air fryer .
 Candied pecans are great in the air fryer because they only take a few minutes of cook time, cook evenly in the air fryer basket, and have a terrific crunch.
 Ingredients For Air Fryer Candied Pecans
 Egg whites
 White sugar
 Ground cinnamon
 Full printable recipe with measurements and instructions listed at the bottom of the post in the recipe card.
 Watch How To Make Easy Air Fryer Candied Pecans
 How To Make The Easy Candied Pecans
 Preheat the air fryer to 300 degrees.
 Add two egg whites to a bowl and beat.
 Next, add the sugar and ground cinnamon and stir to combine.
 Add the raw pecans to the sugar mixture and stir to coat.
 Spray the air fryer basket with some nonstick cooking spray.
 Spread the pecans out in the air fryer basket. (Be careful, it will be hot).
 Cook on 300 degrees for five minutes. Shake the pecans and cook for another five minutes.
 Spread the pecans out on parchment paper and allow them to harden for 15 minutes.
 Step-By-Step Instructions
 Preheat your air fryer on 300 degrees.
 Start by adding two egg whites to a medium bowl and beat them.
 Next, add the sugar to the bowl.
 Add the ground cinnamon and mix to combine.
 Pour the pecans into the bowl.
 Stir to coat all of the pecans .
 Spray your air fryer with nonstick cooking spray (be careful it’s hot).
 Spread the coated pecans into a single layer in the bottom of the air fryer and cook for five minutes on 300 degrees.
 Some of the egg white mixture will drip through to the bottom basket, but it’s an easy cleanup if you let it soak in some soapy water for a few minutes.
 After five minutes of cooking, give the pecans a little shake in the basket and cook for five more minutes.
 Once they are done cooking, spread the pecans out on a piece of parchment paper or on a cookie sheet and let them harden for about 15 minutes.
 That’s it! Once they harden, they are done.
 More Easy Recipes
 Keto candied pecans from Big Man’s World
 FAQs
 How To Store The Easy Air Fryer Candied Pecans
 Store the candied pecans in an airtight container or cover with plastic wrap. They can be stored at room temperature and do not need to be refrigerated.
 How Long Can You Keep Candied Pecans?
 Candied pecans will last about two weeks in an airtight container. They will last about one month in the refrigerator.
 Ways To Eat The Candied Pecans
 On top of ice cream (drizzle a little maple syrup on top, too).
 As a salad topper.
 Serve at a holiday party.
 Sprinkle a few on a pecan pie.
 Put some into a Mason jar and give as a gift.
 Eat it your favorite way.
 Can I Make A Small Batch Recipe?
 Yes, you can cut the recipe in half and make a small batch out of it. It will make one cup of candied pecans if you cut the recipe in half.
 Can You Toast Pecans In An Air Fryer?
 Yes, you can easily toast pecans in an air fryer.
 You can toast them at 300 degrees for about five minutes. Give them a little shake and cook for about three more minutes.
 What Temperature Do You Roast Pecans?
 In the air fryer, you will roast pecans at 300 degrees Fahrenheit.
 Are Candied Pecans Supposed To Be Sticky?
 Sometimes the pecans can be sticky. If you cook them in the air fryer for the required time and then allow them to sit out for about 15 minutes, they should not be sticky.
 I have a stovetop candied pecans recipe , and they come out a tad sticky.
 Air Fryer Sugared Pecans Recipe
 Be sure to grab the recipe for air fryer candied pecans below. They make amazing gifts and are such an easy recipe.
 With only four ingredients, this is one of the best recipes for candied pecans out there!

**5.** <https://myairfryerkitchen.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 Published Date: October 25, 2022
 Category: Air Fryer Appetizers
 A delicious fall treat, these Air Fryer Candied Pecans are quick and easy! Sweet and cinnamony with a satisfying crunch, they’re delicious on their own or on top of ice cream, oatmeal, or salad.
 Save
 🛒Air Fryer Candied Pecans Ingredients
 Pecan Halves
 \*see recipe card for detailed amounts
 Save
 How to Make Candied Pecans in the Air Fryer
 In a large bowl, combine the granulated sugar, brown sugar, cinnamon, vanilla, salt, maple syrup, and water.
 Once fully mixed, pour in the pecans and use a wooden spoon or spatula to toss thoroughly, ensuring all of the pecans are evenly and well coated. Set aside.
 Line the bottom of the air fryer with parchment paper, pour in the pecans in a single layer, and air fry for 3 minutes at 350°F. Open the basket and use a spatula to stir the pecans, then continue cooking for 2 to 3 minutes until the coating is crisp.
 Pour the pecans onto a parchment-lined baking sheet lined and separate them so they don’t clump together. While warm, sprinkle with brown sugar (optional).
 Allow them to cool completely, then enjoy!
 Save
 Save
 Helpful Notes:
 Don’t skip using parchment paper. These air fryer candied pecans can get messy, making the air fryer hard to clean. If you line your basket with parchment, the mess will be confined to the paper and clean-up will be a breeze!
 Try different spices in place of cinnamon, like pumpkin pie spice.
 Candied pecans make for great gifts. Just pour them into a jar and wrap a ribbon around it!
 Storage and Reheating Instructions:
 Store these delicious candied pecans in an air-tight container at room temperature for up to a month.
 IN THE FREEZER: In a freezer-safe container, store in the freezer for up to 2 months. Once they thaw, they may be a bit soft but pop them into the air fryer, and they’ll get nice and crunchy again.
 REHEATING INSTRUCTIONS: To reheat, pop the pecans into an air fryer at 275°F for 5 to 10 minutes.
 Save
 FAQS
 Can I make candied cashews in the air fryer?
 Yes, you can make candied cashews easily in your air fryer. In this recipe, you can swap out pecans for any of your favorite nuts, including cashews, walnuts, peanuts, and almonds.
 Why are my candied pecans soggy?
 They may not be finished cooking yet, so I recommend you continue cooking. Be sure to use raw pecans, as roasted ones won’t get crunchy in the air fryer.
 Why are my candied pecans sticky?
 They may not have cooked enough if they’re still sticky. Put them back into the air fryer for a few more minutes.
 Save

**6.** <https://www.allrecipes.com/recipe/279732/air-fryer-sugared-pecans/>

Potassium 127mg
 3%
 \* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\* Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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**7.** <https://www.simplystacie.net/air-fryer-candied-pecans/>

Simply Stacie
 Jump to Recipe
 This homemade snack recipe is quick and easy to make in minutes in your air fryer! Air Fryer Candied Pecans are perfect for salads, holiday snacks or gift giving. Each bite is crunchy, sweet and delicious.
 I use my air fryer for many of my favorite recipes. I always think I can air fry this! Candied Pecans can also be air fried and guess what? They are ah-mazing!
 I love making candied nuts over the holidays. They are perfect for gifting and also to serve as a snack when friends come for a visit.
 These Air Fryer Candied Pecans are delicious! I love their crunch sweetness. They are so addicting though! I usually have to stop myself from eating too many.
 Why You’ll Love This Candied Pecans Recipe
 Made in minutes
 The perfect edible gift for a foodie
 Crunchy and sweet
 Can be used for a snack, in salads or other desserts
 Minimal prep work and the air fryer does all the work
 Contains only a few simple ingredients
 Long storage time
 Ingredients for Air Fryer Candied Pecans
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 This post contains affiliate links.
 Brown sugar: You can switch this out for granulated sugar if you prefer.
 Egg white
 Maple syrup: You can use honey or agave nectar instead, though maple syrup goes best with pecans. I highly recommend Maple Lifestyle maple syrups . So good!
 Allspice: If you don’t have allspice, cinnamon, or nutmeg are good alternatives.
 Salt
 How to Make Air Fryer Candied Pecans
 Step One: Preheat the air fryer to 350F.
 Step Two: Combine the brown sugar, egg white, maple syrup, allspice, and salt in a bowl and mix until fully combined.
 Step Three: Toss the pecans into the brown sugar mixture. Make sure it is well tossed and coated.
 Step Four: Carefully line the preheated air fryer tray with aluminum foil sprayed with cooking spray.
 Step Five: Pour the pecan mixture into the air fryer basket. Cook for 3 minutes and then stir the pecans gently around. Cook for another 3 minutes.
 Step Six: Let the pecans cool off for about 20 minutes before plating and serving.
 Equipment Needed to Make Candied Pecans
 Air Fryer – I have a Ninja Foodi and love it.
 Try using granulated sugar instead of brown sugar.
 Substitute honey or agave nectar for the maple syrup
 Use cinnamon or nutmeg in place of the allspice.
 Storage Instructions
 Best Way to Store Leftover Caramelized Pecans
 Store these air fryer candied pecans in an airtight container either in the fridge or at room temperature for 2 to 3 weeks.
 Can I Freeze Candied Nuts?
 Yes, you can freeze candied nuts. Air fry them as instructed and let them cool completely. Then transfer them to airtight container or a freezer bag. Store the nuts in the freezer for up to 2 months.
 What do I do with Candied Pecans?
 Candied pecans can be used in a lot of different ways. Some people love to toss them into salads to add a little extra sweetness and crunch.
 Some people like to munch on them as a snack.
 They are also a great addition to baked goods like cookies or cake.
 You can even use them in a savory recipe like with chicken or fish.
 Tips and Tricks
 These pecans turn out delicious, but a bit moist. If you prefer them drier, put them back in the air fryer for 2 to 3 more minutes.
 Putting the aluminum foil makes for an easy clean up job and keeps the pecans from sticking to the air fryer. I don’t recommend using cooking spray directly on the air fryer since most cooking sprays can cause air fryer baskets to chip.
 What is the difference between glazed and candied pecans?
 Candied pecans typically use sugar and an egg white while glazed pecans are made with brown sugar, corn syrup and butter. Both are deliciously sweet!
 Do you eat candied pecans warm or cold?
 You can eat candied pecans warm, but bear in mind that they may be stickier. They will harden as they cool with a crispy, sugary coating.
 Personally, I prefer eating them at room temperature (not cold). I don’t recommend refrigerating them.
 How to Make Candied Pecans in the Oven
 Step One: Preheat oven to 250F. Grease a baking sheet with butter or cooking spray.
 Step Two: Combine the brown sugar, egg white, maple syrup, allspice, and salt in a bowl and mix until fully combined.
 Step Three: Toss the pecans into the brown sugar mixture. Make sure it is well tossed and coated.
 Step Four: Spread pecans on baking sheet.
 Step Five: Bake for 1 hour, stirring the pecans every 15 minutes. Let cool before serving.
 Air Fryer Recipes

**8.** <https://www.foodbanjo.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 · Last Updated:
 Aug 25, 2022
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 Air Fryer Candied Pecans are easy to make and delicious. The cinnamon sugar coating perfectly coats the pecans to create delicious candied nuts that are great for snacking on or for giving as gifts.
 Over 10 years ago I had my first experience with candied pecans. The pecans were from a speciality nut bar at a grocery store and they were expensive (but delicious). If I had known how easy candied nuts were to make (especially in an air fryer), I would have been making them at home!
 Fortunately, now I've discovered how to make candied pecans, and I've perfected making them in the air fryer. This means delicious sugared pecans anytime I want! And so easy and inexpensive to make.
 These are also great for gifts! If gifting, I like to add the air fryer candied pecans to a mason jar with a cute ribbon or a holiday-specific tin. These are perfect any time of year, but I especially love making them during the holiday season.
 Why make this recipe:
 Easy - The candied nuts seem impressive, but they are actually very easy to make!
 Quick - Making the candied pecans in the air fryer means they cook in less than 10 minutes! Much quicker than making them in the oven.
 Delicious - The pecans have just the right amount of sweetness from the cinnamon and sugar!
 Ingredients:
 These air fryer candied pecans are so easy to customize! Here's a few ideas:
 Want them spicier? Add more cayenne pepper to your mixture.
 Want more fall vibes? Add some pumpkin pie spice or apple pie spice to your sugar mixture.
 Want to increase a certain flavor like cardamom? Just add some to your sugar mixture.
 Want to use a different nut? Almonds and walnuts both work well to make candied nuts.
 Serving suggestions:
 The air fryer candied pecans are delicious served as a snack or dessert! They can also be delicious on top of salads.
 I also love serving them on top of other desserts like air fryer pears or air fryer bananas . Candied pecans are also tasty on top of a sweet potato casserole or these chipotle mashed sweet potatoes .
 How to store:
 Leftover candied pecans can be stored in an airtight container for up to a week at room temperature or up to three weeks if stored in the refrigerator.
 Make sure to cool completely before adding to a container for storage.
 Recipe tips:
 You may need to cook in batches, depending on the size of your air fryer. (I have a large air fryer, and did these in two batches).
 Parchment paper can help keep your air fryer cleaner. However, do not add the parchment paper while preheating, it is a fire hazard (it can fly up and catch fire in the heating element due to airflow). Add the parchment paper after preheating when you're adding the pecans.
 How to make:
 To a medium bowl, add your brown sugar, granulated sugar, cinnamon, salt, and cayenne.
 Stir to combine! I like to do this with a fork, so I can help the brown sugar break up if needed and get properly incorporated.
 In a large bowl, add an egg white. (Discard the yolk, or use to make something else). Whisk the egg white with a fork or whisk until slightly frothy.
 Add the pecan halves to the egg white and stir until pecan halves are coated in the egg white.
 Add the sugar mixture to the bowl and stir to evenly distribute.
 Pecan mixture should look like this!
 Preheat the air fryer for 5 minutes, then add pecans. I did my pecans in two batches. (Also, if you are using parchment paper, DO NOT add the parchment while preheating. It can blow into the heating element and catch on fire. You need the pecans to weigh it down).
 Air fry for 5-7 minutes, checking at the 5 minute mark for doneness.
 Yum.
 Pour or scoop cooked pecans onto a baking sheet covered in parchment paper or a silpat mat to cool. Let cool completely. The sugar mixture will harden as the pecans cool.
 Enjoy the sugared pecans!
 This recipe was adapted for the air fryer from the candied pecans on Gimme Some Oven. If you're looking for an oven-specific version, check out Ali's recipe .
 Looking for more air fryer recipes? Try these!
 Air Fryer Pears

**9.** <https://forktospoon.com/air-fryer-candied-pecans/>

Fork To Spoon
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 I love a great batch of candied peanuts, and my easy Candied Pecans recipe is amazing! It is a great sweet and salty snack, and they make a perfect garnish for a great big summer salad. Plus, so easy to make in the air fryer!
 Air Fryer Candied Pecans
 Suppose you have never made a batch of candied pecans before; this is the perfect time to start — the air fryer does a fantastic job of roasting these to perfection.
 I love giving a batch of air fryer pecans to friends and family. They make amazing gifts, and everyone loves a great snack! I believe that’s because one of the favorite snacks for everyone is Pecan Praline, and this comes really close to the Trader Joe’s version. If you have been looking for a Trader Joe’s Candied Pecans Recipe, this recipe is a great substitute.
 If you are looking for even more Air Fryer Appetizer Recipes, some of my favorites are AIR FRYER CAJUN FRIED PICKLES , AIR FRYER FRIED OKRA , AIR FRYER BANANA CHIPS , and AIR FRYER GARLIC PARMESAN FRIES .
 Why You’ll Love Air Fryer Pecans
 Perfect for snacking at home
 Minimal ingredients
 Ingredients Needed for Candied Pecans in the Air Fryer
 Pecan Halves
 How To Make Air Fryer Candied Pecans
 Step 1: Recipe prep
 Preheat the air fryer to 350 degrees F, air fryer setting, and line the tray with foil before placing it in the basket.
 Step 2: Combine the ingredients
 In a medium bowl, mix all of the ingredients until well combined. Make sure the sugar blend gets in all of the nooks and grooves of the pecans.
 Step 3: Air fry pecans
 Pour the nut mixture into the preheated air fryer basket and cook for 3 minutes. Give the basket a shake, then cook for 2-3 minutes longer or until the nuts are shiny and fragrant.
 Pour the nuts out onto a parchment or Silpat-lined baking tray and let cool for at least 15 minutes. They will harden as they cool. Air fryer candied pecans should be completely cooled before you eat them. The sugar is very hot, so please do not attempt to eat them straight out of the air fryer!
 Serve as a snack with fresh fruit and cheese or as a crunchy addition to a salad!
 Variations To This Candied Pecans Air Fryer Recipe
 Add zest from 1 orange to the pecan mixture for another layer of flavor.
 Substitute pecans with almonds. There is no better substitute for pecans than almonds — they have the same flavor!
 If you want a chocolate-covered pecans recipe, you can easily coat these in melted chocolate after air frying.
 Eliminate the sugar and simply coat the pecans with some olive oil. It’s a foolproof recipe for tasty pecans in air fryer.
 Serving Suggestions
 While they make an amazing snack, they are also a great nut to be used on almost anything. Some of my favorites are:
 Salads
 Chicken Salad Recipe
 How To Store Air Fryer Pecans
 Store the cooled candied pecans air fryer recipe in an airtight container or a mason jar for up to a week for maximum freshness.
 What Supplies Do I Need to Air Fry Pecans?
 Air Fryer, Ninja Foodi, Instant Pot Crisp Lid, or Mealthy Air Fryer Lid
 Aluminum Foil
 Silpat
 Can You Freeze Candied Pecans?
 Yes, pecans will last in the freezer for up to two years. Although, for the best flavor and texture, I recommend that you not candy your pecans before freezing them. You can add the sugar and other toppings, then air fry pecans after you thaw them in the fridge overnight!
 What Is The Difference Between Glazed and Candied Nuts?
 Candied nuts like these air fryer pecans are made with sugar and egg whites. Glazed nuts are typically made with brown sugar, butter, and corn syrup. The results? A similar look but a different flavor!
 Why Are My Candied Pecans Chewy?
 You likely won’t run into this issue if you air fry pecans as the air fryer practically guarantees even cooking. That said — if the nuts aren’t as crispy as you’d like them, air fryer for 1-2 more minutes until you get the texture you’re after.
 More Air Fryer Snack Recipes:
 If you love this recipe for air fryer candied pecans, try these other easy snack recipes:

**10.** <https://airfryingfoodie.com/air-fryer-sugared-pecans/>

Home » Air Fryer Recipes » Air Fryer Sugared Pecans
 Air Fryer Sugared Pecans
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 Pre Order our Air Fryer Cookbook HERE
 Air Fryer Sugared Pecans are a delicious snack that's perfect for the holidays. You only need a few ingredients for one of the tastiest, easiest air fryer snacks to make!
 I don't know about you, but when I think of the holidays or traveling I think of these sugared pecans.
 Not only will your house smell amazing, but it won't take you an hour or more to make them when you use the air fryer.
 I love fun air fryer snacks, and these sugared pecans are some of my favorites along with these spiced pecans and candied walnuts . What can I say, I love nuts!
 To make these sugared pecans in the air fryer I adjusted the time and temperature from the original sugared pecans recipe found here.
 Needless to say, these are some of my favorite snacks and I can make them from start to finish in just minutes! And guess what? You only need to have pecans along with a few staple ingredients you probably already have on hand.
 Find this recipe along with over 35 others for the ULTIMATE list of Air Fryer Thanksgiving Recipes.
 If you're in a hurry, skip down to the bottom of this blog post where we share all of the instructions and ingredients in the full printable recipe card. If you're not in a hurry, keep reading!
 Ingredients:
 1 pound pecan halves
 How to Make Sugared Pecans in the Air Fryer
 Mix egg white and water in a small bowl and use a whisk for 1 minute until the mixture is frothy.
 Mix the salt, sugar, and cinnamon together in a bowl and set aside.
 Add the pecans to the egg mixture and toss until fully coated. Pour in the cinnamon and sugar mixture and toss the pecans to ensure they are fully coated.
 Spread out the coated pecans in the prepared air fryer basket.
 Cook on 350 for 8-10 minutes, shaking the basket often.
 NOTE: All air fryers cook differently and at different wattages. I used the Cosori 5.8qt for this recipe. Always check how your new recipes when making them. You may need to add a little time or even take away a little time.
 FAQs
 How do I store Air Fryer Sugared Pecans?
 Sugared Pecans can be stored in an airtight container in a cool dry place for up to a week. You can also store sugared pecans in an airtight container in the refrigerator for up to two weeks, and in the freezer for up to two months.
 How should I prepare my Air Fryer basket for sugared pecans?
 Because this recipe can be a little "sticky", it's important to prepare your Air Fryer basket accordingly. You can use a good coat of olive oil spray on the basket liner, use parchment paper sprayed with nonstick spray, or foil sprayed with nonstick spray if your air fryer allows foil.
 To make things "less sticky" make sure you are tossing the pecans often to ensure they are thoroughly cooking and not sticking to the basket.
 We hope you enjoy this recipe as much as we do! These are perfect to make during the holidays. 🙂
 More Air Fryer Dessert Recipes:

**air fryer candied pecans**

**1.** <https://enjoycleaneating.com/air-fryer-candied-pecans/>

Home » AIR FRYER » Air Fryer Candied Pecans
 Easy Air Fryer Candied Pecans Recipe
 Jump to Recipe
 Air fryer candied pecans are incredibly easy to make and the perfect crunch for salad, yogurt, ice cream and oatmeal bowls. These quick candied pecans are delicious and made with just simple ingredients.
 This easy air fryer candied pecans recipe is an all-time favorite of mine–especially during the holidays and cooler months. Cinnamon sugar pecans are great for salads, appetizers, snacks, and a great gift for friends and family.
 Made with no egg and just a handful of simple ingredients, this air fryer nuts recipe is the best, so easy, and full of magical flavors! Add these sugar-coated pecans to the table with cranberry sauce and your other favorite seasonal recipes that are just so comforting and delicious.
 "As an Amazon Associate I earn from qualifying purchases"
 Glazed pecans are sweet, yet spicy and can easily be customized to fit your needs! Serve these candied nuts as gifts in little bags or just to snack on around the house whenever you’re wanting nutty flavors. These nuts are great for any occasion!
 Ingredients
 Pecans, light brown sugar, cinnamon, nutmeg, ginger, maple syrup and water.
 Brown Sugar– Light brown sugar is used to sweeten these nuts and create that perfect candied look. Feel free to use dark brown sugar or your favorite sugar-free granulated dark sugar.
 Cinnamon– Ground cinnamon is used to give these nuts warm and spicy aromas and to balance the sweetness of the sugars. If you only have cinnamon sticks, then grate those on a boxed grater.
 Ginger– Ginger gives these nuts a bright flavor. I used ground ginger.
 Nutmeg– Spicy ground nutmeg is the perfect addition to the cinnamon for these air fryer candied nuts and ties this recipe together. Use ground nutmeg or grate a piece of the whole nutmeg.
 Maple Syrup– Sweet maple syrup adds extra natural sweetness that coats the nuts perfectly.
 Water– Purified water is used to create the base for the sugar mixture.
 Pecans– You will want to make sure the raw pecans are halved. Use freshly picked pecans or some from the store!
 Salt– A little bit of salt is used to give this spiced nut recipe a hint of savoriness that doesn’t allow these nuts to be too sweet.
 How to Make Candied Pecans in the Air Fryer
 Candied nuts made in the air fryer take way less time than cooking them in the oven. This recipe is fast and a great way to satisfy your craving for candied nuts!
 First, line the air fryer basket with parchment paper or aluminum foil. In a medium bowl, toss the brown sugar, cinnamon, nutmeg, maple syrup, water, pecans, and salt. Stir until combined.
 Next, pour the mixture inside the air fryer basket and air fry at 330 degrees Fahrenheit for eight minutes. Shake the basket halfway through. Cook the nuts until they are shiny and fragrant.
 Remove the nuts from the air fryer and transfer them to a parchment-lined baking sheet. Spread the air fryer candied pecans in a single layer onto the sheet and allow them to cool for at least ten minutes before serving.
 Recipe Tips
 For additional flavors or other spice ideas, you can add ½ teaspoon of dry mustard and even ¼ teaspoon of ground cardamom.
 Make sure the nuts have plenty of time to cool so they can harden.
 For a little bit of spice, add cayenne pepper to the candied pecans mixture.
 To make these nuts ahead of time, simply combine all of the ingredients in a bowl (except the pecans) and refrigerate until ready to use.
 How Long to Cook Candied Pecans in the Air Fryer
 Cook the candied pecans in the air fryer for at least eight minutes or until they are shiny and fragrant.
 Cook the Candied Nuts in the Oven
 To cook the pecans in the oven, preheat the oven to 250°F and bake them on a baking sheet for one hour while shaking every 15 minutes.
 What to Serve with Glazed Pecans
 Serve this air fryer candied nut recipe with other snacks such as popcorn, trail mix, desserts, or candies. You can also serve these sweet pecans over my healthy massaged kale and apple salad or with these air fryer plantains.
 How do you Store Candied Pecans?
 Store the candied pecans in an airtight container at room temperature for up to one week or in the refrigerator for three weeks.
 Can you Freeze Candied Pecans?
 Yes, you can freeze these egg free candied pecans. To freeze, just transfer them to a freezer-safe storage bag or container. Freeze the nuts in the freezer for up to four months.
 If you don’t want to reheat them you can place them on the counter until they come to room temperature.
 How to Reheat This Recipe
 Air Fryer – Place the air fryer candied nuts in the air fryer basket and warm at 330°F for three to five minutes until the nuts are warmed through.
 Oven – Preheat the oven to 350 degrees Fahrenheit and warm the chilaquiles for at least fifteen minutes until crispy and hot.
 Why are my Candied Pecans Sticky?
 If your pecans are sticky, then they may not have had a long enough time to cook in the air fryer. The pecans will also harden as they cool.
 Tools Used to Make This Recipe

**2.** <https://thebustedoven.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 Jump to Recipe
 Sweet, crunchy candied pecans have never been easier. Using the air fryer these delicious nuts roast in less than 10 minutes. Coated in sweet brown sugar and cinnamon with just a hint of maple syrup, these candied nuts are great as a snack or on top of a salad. They also make a great homemade gift.
 Jump to:
 Printable Recipe
 This post may contain affiliate links. As an Amazon Associate, I earn from qualifying purchases.
 Roasted, candied nuts are a popular snack, especially around the holidays. They are crunchy and sweet and it is hard to keep yourself from eating the entire bowl.
 This recipe has been made with pecans, but will work just as well to make candied almonds, cashews, walnuts, or any combination of nuts you like.
 Making them in the air fryer, instead of the oven, saves a lot of time. While candied nuts in the oven can take an hour or more, they take less than 10 minutes in the air fryer.
 Candied pecans, sometimes called glazed or sugared pecans, make a delicious topping for salads, can be used to decorate cakes, added to other snack mixes, or just served on their own. They also make a wonderful homemade gift when added to a mason jar and tied with a pretty ribbon.
 Why We Love This Recipe
 It’s fast – I used to roast my candied nuts in the oven and it would take more than an hour and I needed to stay close by to stir them constantly. When made in the air fryer they take less than 10 minutes. That is a huge time saver.
 It’s easy – These air fryer candied pecans are made with simple ingredients that can be found in almost every pantry. And it is so easy to change the flavour depending on your preference. And if you don’t like pecans, you can use almonds, cashews or walnuts instead.
 They make a great gift – Around the holidays it is always nice to have a little stash of homemade gifts in case you need something quickly. Candied nuts make a great gift. Just fill a small mason jar, add a ribbon and you’re done.
 Ingredients
 The ingredients you will need to make candied pecans are:
 Raw pecan halves – Make sure you select non-roasted, unsalted nuts for this recipe.
 Butter – This can be salted or unsalted, margarine will work as well.
 Maple syrup – Choose pure maple syrup for the best flavour.
 Egg white – Can be from a fresh egg, or egg white in the carton will work just as well.
 Brown sugar – Light or dark is fine. Dark brown sugar will give slightly richer flavour.
 White sugar – Plain granulated sugar.
 Cinnamon – Ground cinnamon, or you could use pumpkin pie spice, apple pie spice, or omit if you prefer.
 Salt – To taste. I like using sea salt flakes, but any type of salt will work just fine.
 Instructions
 Begin by heating the butter and maple syrup just until the butter is melted. This can be done in the microwave or on the stove.
 Place the pecans in a medium size bowl, drizzle the butter over the nuts and then stir to make sure they are all coated.
 Whisk the egg white until frothy. You want it to just barely hold soft peaks. You can do this by hand, with a whisk, or use a hand mixer.
 Add the egg white to the nuts and gently stir to combine. Then stir in the sugar and cinnamon.
 Pre-heat the air fryer at 350°F for 4 minutes. Then line the basket with a piece of parchment paper .
 Pour the nuts into the basket and spread them out as best you can.
 Caution – NEVER pre-heat the air fryer with the parchment paper in the basket. It can fly up and get caught in the heating element. Only use parchment paper when there is food in the basket to weigh it down.
 Set the air fryer to 350°F and cook the nuts for 5-7 minutes. Remove the basket and stir the nuts every couple of minutes.
 When the nuts are no longer shiny or wet, remove the basket and pour the nuts onto a parchment lined baking sheet. Spread them out and immediately sprinkle with salt, if using.
 Let the nuts cool for about 30 minutes. They will continue to dry and get crunchier as they cool. Then move to an air tight container for storage.
 Substitutions & Additions
 There are so many ways to vary the flavour of your candied nuts. This recipe uses pecans, but can easily be substituted with any nut you like, or a combination of several. Some other nuts to try include:
 Almonds
 To change the flavour of your candied nuts try:
 Adding 2 teaspoons of vanilla instead of maple syrup.
 Use pumpkin pie spice or apple pie spice in place of cinnamon.
 Use a couple teaspoons of chili powder instead of cinnamon for a sweet and spicy candied nut.
 How to Store Candied Nuts
 After the candied nuts have completely cooled and dried you can store them in any air tight container or sealable plastic bag. Plastic containers, pyrex storage containers, and mason jars all work well.
 They can be stored at room temperature in a cool, dry place about 4 weeks.
 Candied nuts can also be frozen, but they may become a bit sticky and soft when they thaw. You should be able to refresh them after they’ve thawed by popping them back in the air fryer for a few minutes, then spread them on a baking sheet to cool.
 FAQS
 Why aren’t my candied nuts crunchy?
 If your candied nuts are not crunchy it means they either were not cooked long enough, or they were not allowed to cool and dry completely before storage. It is important that they are fully cool and dry before placing in a container or ziplock bag or the moisture will make the nuts soft.
 Do I need to use parchment paper in the air fryer for candied nuts?
 I highly recommend it. Without the parchment paper the sticky nuts will stick to the basket.
 More Air Fryer Snacks

**3.** <https://www.backtomysouthernroots.com/easy-air-fryer-candied-pecans/>

Easy Air Fryer Candied Pecans
 Posted on Last updated:
 Easy air fryer candied pecans are a delicious treat for the holiday season or anytime.
 You only need a few simple ingredients for this four-ingredient recipe that everyone will love.
 Easy Candied Pecans
 Candied pecans are a great sweet and salty snack. They go great on salads, are perfect for parties, and make the best gifts.
 The recipe features a cinnamon sugar coating and is just the ticket for getting you into the fall season.
 The pecans have the perfect crunch and taste amazing.
 And the best part about these air fryer candied pecans is that they are super easy to make. You only need one bowl and an air fryer .
 What Is The Big Deal About Air Fryers?
 Air fryers are great if you want to cook something in less time than it would take to cook in a conventional oven. They also tend to make things more crispy.
 Plus, you don’t have to heat up the kitchen if you make things in the air fryer .
 Candied pecans are great in the air fryer because they only take a few minutes of cook time, cook evenly in the air fryer basket, and have a terrific crunch.
 Ingredients For Air Fryer Candied Pecans
 Egg whites
 White sugar
 Ground cinnamon
 Full printable recipe with measurements and instructions listed at the bottom of the post in the recipe card.
 Watch How To Make Easy Air Fryer Candied Pecans
 How To Make The Easy Candied Pecans
 Preheat the air fryer to 300 degrees.
 Add two egg whites to a bowl and beat.
 Next, add the sugar and ground cinnamon and stir to combine.
 Add the raw pecans to the sugar mixture and stir to coat.
 Spray the air fryer basket with some nonstick cooking spray.
 Spread the pecans out in the air fryer basket. (Be careful, it will be hot).
 Cook on 300 degrees for five minutes. Shake the pecans and cook for another five minutes.
 Spread the pecans out on parchment paper and allow them to harden for 15 minutes.
 Step-By-Step Instructions
 Preheat your air fryer on 300 degrees.
 Start by adding two egg whites to a medium bowl and beat them.
 Next, add the sugar to the bowl.
 Add the ground cinnamon and mix to combine.
 Pour the pecans into the bowl.
 Stir to coat all of the pecans .
 Spray your air fryer with nonstick cooking spray (be careful it’s hot).
 Spread the coated pecans into a single layer in the bottom of the air fryer and cook for five minutes on 300 degrees.
 Some of the egg white mixture will drip through to the bottom basket, but it’s an easy cleanup if you let it soak in some soapy water for a few minutes.
 After five minutes of cooking, give the pecans a little shake in the basket and cook for five more minutes.
 Once they are done cooking, spread the pecans out on a piece of parchment paper or on a cookie sheet and let them harden for about 15 minutes.
 That’s it! Once they harden, they are done.
 More Easy Recipes
 Keto candied pecans from Big Man’s World
 FAQs
 How To Store The Easy Air Fryer Candied Pecans
 Store the candied pecans in an airtight container or cover with plastic wrap. They can be stored at room temperature and do not need to be refrigerated.
 How Long Can You Keep Candied Pecans?
 Candied pecans will last about two weeks in an airtight container. They will last about one month in the refrigerator.
 Ways To Eat The Candied Pecans
 On top of ice cream (drizzle a little maple syrup on top, too).
 As a salad topper.
 Serve at a holiday party.
 Sprinkle a few on a pecan pie.
 Put some into a Mason jar and give as a gift.
 Eat it your favorite way.
 Can I Make A Small Batch Recipe?
 Yes, you can cut the recipe in half and make a small batch out of it. It will make one cup of candied pecans if you cut the recipe in half.
 Can You Toast Pecans In An Air Fryer?
 Yes, you can easily toast pecans in an air fryer.
 You can toast them at 300 degrees for about five minutes. Give them a little shake and cook for about three more minutes.
 What Temperature Do You Roast Pecans?
 In the air fryer, you will roast pecans at 300 degrees Fahrenheit.
 Are Candied Pecans Supposed To Be Sticky?
 Sometimes the pecans can be sticky. If you cook them in the air fryer for the required time and then allow them to sit out for about 15 minutes, they should not be sticky.
 I have a stovetop candied pecans recipe , and they come out a tad sticky.
 Air Fryer Sugared Pecans Recipe
 Be sure to grab the recipe for air fryer candied pecans below. They make amazing gifts and are such an easy recipe.
 With only four ingredients, this is one of the best recipes for candied pecans out there!

**4.** <https://www.devourdinner.com/air-fryer-candied-pecans/>

Easy Air Fryer Candied Pecans
 Published on September 8, 2022
 Jump to Recipe
 Air Fryer Candied Pecans, the holiday season is right around the corner and making Air Fryer Pecans is a perfect snack or gift to those you love.
 With only a few simple ingredients and using your Air Fryer Basket you will be enjoying this small-batch recipe in no time.
 Add a few candied pecans to ice cream or other dessert recipes. They are even fantastic on top of a salad too. There is no wrong way to enjoy candied nuts.
 Making this small batch of Air Fryer Pecans is also delicious as a quick snack. Biting into the candy pecans gives a perfect crunch that I just love.
 Shopping List for Candied Pecans in Air Fryer
 Dry Ingredients. Brown Sugar, Cinnamon, Nutmeg, Ginger, Salt
 Wet Ingredients. Honey, Water, Vanilla Extract
 Nuts. Pecans
 Air Fryer - I am using a Cosori 5.8qt Air Fryer Basket
 Air Fryer Parchment Paper
 Mixing Bowls. Large, Medium and Small
 Measuring Cups
 Silicone Mat or Parchment Paper
 How to make Candied Roasted Pecans in Air Fryer
 In a small bowl combine brown sugar, cinnamon, nutmeg, ginger and salt and mix to combine. Add honey, water, and vanilla extra and stir together.
 Mixture will be grainy and will pour off the spoon.
 In a medium bowl add whole pecans and toss cinnamon sugar mixture over nuts and stir. Coat entire pecan in sugar mixture.
 Preheat Air Fryer for 5 minutes before adding seasoned coated pecans to a parchment lined air fryer basket to bake.
 Stir or toss pecans half way through and continue to air fryer
 Move hot pecan mixture to a parchment lined cookie sheet or use a silicone baking mat and allow pecans to cool. Carefully separate nuts in a single layer from each other for best results.
 Storage and Freezing
 Store cooled candied pecans in a sealed container like a mason jar, zip-loc bag, or other airtight container and keep at room temperature.
 Nuts can also be frozen for up to 3 months if stored properly
 Substitutions
 Use Pumpkin Pie Spice in place of Cinnamon, Nutmeg and Ginger as a quick substitute
 Nuts. Use Almonds, Walnuts, Cashews, or a nut mixture
 Sweet Maple Syrup can be used in place of Honey
 Sugars. Use half brown sugar and half white sugar
 Cayenne Pepper. Add some heat with a sprinkle of Cayenne Pepper to hot Pecans
 When the fall season hits I love walking into a Mall, the County or State Fair and enjoy the smell of fresh pecans being candied. I always fall for the over priced cones of these sweet crunchy nuts too.
 This simple method will be a new favorite recipes this time of year. And you can deliver these sweet nuts to neighbors and friends. They will appreciate a delicious snack.
 Pro Tips
 Shake Basket. Make sure to shake the basket half way through the Air Fryer Baking process so the nuts become roasted on all sides.
 Parchment Paper. Add a piece of parchment paper to the Air Fryer Basket. This helps with easy clean up. Make sure to use Parchment Paper with holes to keep the air flowing.
 Baking Sheet. Allow nuts to cool on a lined baking sheet in a single layer. Be careful not to touch hot nuts.
 Preheat Air Fryer. Just like other cooking appliances it's best practice to preheat the Air Fryer before adding the ingredients to be cooked.
 Why are my Candied Pecans Sticky?
 If the pecans remain sticky after they have cooled it means they did not air fry long enough to heat the sugars. Cooled candied pecans should be hard.
 Let's chat about how good this easy recipe truly is. I always thought candied nuts had to be a long difficult process with the price being charged for a small cone filled of these delicious quick snacks. Am I right?
 This recipe does not use egg white. In many recipes egg whites or an egg white mixture is used to help coat the nut before adding a brown sugar mixture to the raw pecan halves.
 I have found that you don't really need it. The difference being less of a coating or shell on the nut when Air Fried. However the taste remains the same.
 A whole batch of candied pecans is about 2 cups pecan halves which is plenty for gift giving and makes a great homemade gift or an easy snack. It's also the perfect size batch for the air fryer.
 If you have tried this recipe make sure to leave a Star Rating in the recipe card below
 I also love when you tag @devourdinner on social media so I can see your photos too.
 More Air Fryer Recipes
 Use Pumpkin Pie Spice in place of Cinnamon, Nutmeg and Ginger as a quick substitute
 Nuts. Use Almonds, Walnuts, Cashews, or a nut mixture
 Sweet Maple Syrup can be used in place of Honey
 Sugars. Use half brown sugar and half white sugar
 Cayenne Pepper. Add some heat with a sprinkle of Cayenne Pepper to hot Pecans
 Have you made this recipe?Mention @devourdinner or tag us #devourdinner ! Please leave a comment and rating below. Thank you!
 Nutrition Disclaimer
 All nutrition values are approximate and calculated by a plugin and are provided as a courtesy. Adding or subtracting ingredients will change the nutritional value.
 Nutrition
 Calories: 431kcal | Carbohydrates: 30g | Protein: 5g | Fat: 36g | Saturated Fat: 3g | Polyunsaturated Fat: 11g | Monounsaturated Fat: 20g | Sodium: 151mg | Potassium: 234mg | Fiber: 5g | Sugar: 24g | Vitamin A: 29IU | Vitamin C: 1mg | Calcium: 53mg | Iron: 1mg
 Welcome to the fourth annual #FallFlavors! We have 21 bloggers sharing over SIXTY recipes using fall ingredients like squash, apples, maple, pecans, and many more. Follow #FallFlavors to see all the delicious recipes on social media.
 Friday #FallFlavors Recipes

**5.** <https://myairfryerkitchen.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 Published Date: October 25, 2022
 Category: Air Fryer Appetizers
 A delicious fall treat, these Air Fryer Candied Pecans are quick and easy! Sweet and cinnamony with a satisfying crunch, they’re delicious on their own or on top of ice cream, oatmeal, or salad.
 Save
 🛒Air Fryer Candied Pecans Ingredients
 Pecan Halves
 \*see recipe card for detailed amounts
 Save
 How to Make Candied Pecans in the Air Fryer
 In a large bowl, combine the granulated sugar, brown sugar, cinnamon, vanilla, salt, maple syrup, and water.
 Once fully mixed, pour in the pecans and use a wooden spoon or spatula to toss thoroughly, ensuring all of the pecans are evenly and well coated. Set aside.
 Line the bottom of the air fryer with parchment paper, pour in the pecans in a single layer, and air fry for 3 minutes at 350°F. Open the basket and use a spatula to stir the pecans, then continue cooking for 2 to 3 minutes until the coating is crisp.
 Pour the pecans onto a parchment-lined baking sheet lined and separate them so they don’t clump together. While warm, sprinkle with brown sugar (optional).
 Allow them to cool completely, then enjoy!
 Save
 Save
 Helpful Notes:
 Don’t skip using parchment paper. These air fryer candied pecans can get messy, making the air fryer hard to clean. If you line your basket with parchment, the mess will be confined to the paper and clean-up will be a breeze!
 Try different spices in place of cinnamon, like pumpkin pie spice.
 Candied pecans make for great gifts. Just pour them into a jar and wrap a ribbon around it!
 Storage and Reheating Instructions:
 Store these delicious candied pecans in an air-tight container at room temperature for up to a month.
 IN THE FREEZER: In a freezer-safe container, store in the freezer for up to 2 months. Once they thaw, they may be a bit soft but pop them into the air fryer, and they’ll get nice and crunchy again.
 REHEATING INSTRUCTIONS: To reheat, pop the pecans into an air fryer at 275°F for 5 to 10 minutes.
 Save
 FAQS
 Can I make candied cashews in the air fryer?
 Yes, you can make candied cashews easily in your air fryer. In this recipe, you can swap out pecans for any of your favorite nuts, including cashews, walnuts, peanuts, and almonds.
 Why are my candied pecans soggy?
 They may not be finished cooking yet, so I recommend you continue cooking. Be sure to use raw pecans, as roasted ones won’t get crunchy in the air fryer.
 Why are my candied pecans sticky?
 They may not have cooked enough if they’re still sticky. Put them back into the air fryer for a few more minutes.
 Save

**6.** <https://www.simplystacie.net/air-fryer-candied-pecans/>

Simply Stacie
 Jump to Recipe
 This homemade snack recipe is quick and easy to make in minutes in your air fryer! Air Fryer Candied Pecans are perfect for salads, holiday snacks or gift giving. Each bite is crunchy, sweet and delicious.
 I use my air fryer for many of my favorite recipes. I always think I can air fry this! Candied Pecans can also be air fried and guess what? They are ah-mazing!
 I love making candied nuts over the holidays. They are perfect for gifting and also to serve as a snack when friends come for a visit.
 These Air Fryer Candied Pecans are delicious! I love their crunch sweetness. They are so addicting though! I usually have to stop myself from eating too many.
 Why You’ll Love This Candied Pecans Recipe
 Made in minutes
 The perfect edible gift for a foodie
 Crunchy and sweet
 Can be used for a snack, in salads or other desserts
 Minimal prep work and the air fryer does all the work
 Contains only a few simple ingredients
 Long storage time
 Ingredients for Air Fryer Candied Pecans
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 We respect your privacy. Unsubscribe at anytime.
 This post contains affiliate links.
 Brown sugar: You can switch this out for granulated sugar if you prefer.
 Egg white
 Maple syrup: You can use honey or agave nectar instead, though maple syrup goes best with pecans. I highly recommend Maple Lifestyle maple syrups . So good!
 Allspice: If you don’t have allspice, cinnamon, or nutmeg are good alternatives.
 Salt
 How to Make Air Fryer Candied Pecans
 Step One: Preheat the air fryer to 350F.
 Step Two: Combine the brown sugar, egg white, maple syrup, allspice, and salt in a bowl and mix until fully combined.
 Step Three: Toss the pecans into the brown sugar mixture. Make sure it is well tossed and coated.
 Step Four: Carefully line the preheated air fryer tray with aluminum foil sprayed with cooking spray.
 Step Five: Pour the pecan mixture into the air fryer basket. Cook for 3 minutes and then stir the pecans gently around. Cook for another 3 minutes.
 Step Six: Let the pecans cool off for about 20 minutes before plating and serving.
 Equipment Needed to Make Candied Pecans
 Air Fryer – I have a Ninja Foodi and love it.
 Try using granulated sugar instead of brown sugar.
 Substitute honey or agave nectar for the maple syrup
 Use cinnamon or nutmeg in place of the allspice.
 Storage Instructions
 Best Way to Store Leftover Caramelized Pecans
 Store these air fryer candied pecans in an airtight container either in the fridge or at room temperature for 2 to 3 weeks.
 Can I Freeze Candied Nuts?
 Yes, you can freeze candied nuts. Air fry them as instructed and let them cool completely. Then transfer them to airtight container or a freezer bag. Store the nuts in the freezer for up to 2 months.
 What do I do with Candied Pecans?
 Candied pecans can be used in a lot of different ways. Some people love to toss them into salads to add a little extra sweetness and crunch.
 Some people like to munch on them as a snack.
 They are also a great addition to baked goods like cookies or cake.
 You can even use them in a savory recipe like with chicken or fish.
 Tips and Tricks
 These pecans turn out delicious, but a bit moist. If you prefer them drier, put them back in the air fryer for 2 to 3 more minutes.
 Putting the aluminum foil makes for an easy clean up job and keeps the pecans from sticking to the air fryer. I don’t recommend using cooking spray directly on the air fryer since most cooking sprays can cause air fryer baskets to chip.
 What is the difference between glazed and candied pecans?
 Candied pecans typically use sugar and an egg white while glazed pecans are made with brown sugar, corn syrup and butter. Both are deliciously sweet!
 Do you eat candied pecans warm or cold?
 You can eat candied pecans warm, but bear in mind that they may be stickier. They will harden as they cool with a crispy, sugary coating.
 Personally, I prefer eating them at room temperature (not cold). I don’t recommend refrigerating them.
 How to Make Candied Pecans in the Oven
 Step One: Preheat oven to 250F. Grease a baking sheet with butter or cooking spray.
 Step Two: Combine the brown sugar, egg white, maple syrup, allspice, and salt in a bowl and mix until fully combined.
 Step Three: Toss the pecans into the brown sugar mixture. Make sure it is well tossed and coated.
 Step Four: Spread pecans on baking sheet.
 Step Five: Bake for 1 hour, stirring the pecans every 15 minutes. Let cool before serving.
 Air Fryer Recipes

**7.** <https://www.allrecipes.com/recipe/279732/air-fryer-sugared-pecans/>

Potassium 127mg
 3%
 \* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\* Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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**8.** <https://www.foodbanjo.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 · Last Updated:
 Aug 25, 2022
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 Air Fryer Candied Pecans are easy to make and delicious. The cinnamon sugar coating perfectly coats the pecans to create delicious candied nuts that are great for snacking on or for giving as gifts.
 Over 10 years ago I had my first experience with candied pecans. The pecans were from a speciality nut bar at a grocery store and they were expensive (but delicious). If I had known how easy candied nuts were to make (especially in an air fryer), I would have been making them at home!
 Fortunately, now I've discovered how to make candied pecans, and I've perfected making them in the air fryer. This means delicious sugared pecans anytime I want! And so easy and inexpensive to make.
 These are also great for gifts! If gifting, I like to add the air fryer candied pecans to a mason jar with a cute ribbon or a holiday-specific tin. These are perfect any time of year, but I especially love making them during the holiday season.
 Why make this recipe:
 Easy - The candied nuts seem impressive, but they are actually very easy to make!
 Quick - Making the candied pecans in the air fryer means they cook in less than 10 minutes! Much quicker than making them in the oven.
 Delicious - The pecans have just the right amount of sweetness from the cinnamon and sugar!
 Ingredients:
 These air fryer candied pecans are so easy to customize! Here's a few ideas:
 Want them spicier? Add more cayenne pepper to your mixture.
 Want more fall vibes? Add some pumpkin pie spice or apple pie spice to your sugar mixture.
 Want to increase a certain flavor like cardamom? Just add some to your sugar mixture.
 Want to use a different nut? Almonds and walnuts both work well to make candied nuts.
 Serving suggestions:
 The air fryer candied pecans are delicious served as a snack or dessert! They can also be delicious on top of salads.
 I also love serving them on top of other desserts like air fryer pears or air fryer bananas . Candied pecans are also tasty on top of a sweet potato casserole or these chipotle mashed sweet potatoes .
 How to store:
 Leftover candied pecans can be stored in an airtight container for up to a week at room temperature or up to three weeks if stored in the refrigerator.
 Make sure to cool completely before adding to a container for storage.
 Recipe tips:
 You may need to cook in batches, depending on the size of your air fryer. (I have a large air fryer, and did these in two batches).
 Parchment paper can help keep your air fryer cleaner. However, do not add the parchment paper while preheating, it is a fire hazard (it can fly up and catch fire in the heating element due to airflow). Add the parchment paper after preheating when you're adding the pecans.
 How to make:
 To a medium bowl, add your brown sugar, granulated sugar, cinnamon, salt, and cayenne.
 Stir to combine! I like to do this with a fork, so I can help the brown sugar break up if needed and get properly incorporated.
 In a large bowl, add an egg white. (Discard the yolk, or use to make something else). Whisk the egg white with a fork or whisk until slightly frothy.
 Add the pecan halves to the egg white and stir until pecan halves are coated in the egg white.
 Add the sugar mixture to the bowl and stir to evenly distribute.
 Pecan mixture should look like this!
 Preheat the air fryer for 5 minutes, then add pecans. I did my pecans in two batches. (Also, if you are using parchment paper, DO NOT add the parchment while preheating. It can blow into the heating element and catch on fire. You need the pecans to weigh it down).
 Air fry for 5-7 minutes, checking at the 5 minute mark for doneness.
 Yum.
 Pour or scoop cooked pecans onto a baking sheet covered in parchment paper or a silpat mat to cool. Let cool completely. The sugar mixture will harden as the pecans cool.
 Enjoy the sugared pecans!
 This recipe was adapted for the air fryer from the candied pecans on Gimme Some Oven. If you're looking for an oven-specific version, check out Ali's recipe .
 Looking for more air fryer recipes? Try these!
 Air Fryer Pears

**9.** <https://airfryerfanatics.com/air-fryer-candied-pecans/>

Air Fryer Fanatics
 Make the BEST easy dessert with these Air Fryer Candied Pecans, make in the Ninja Foodi too!
 What could be better than adding Air Fryer Candied Pecans to gifts this holiday season? Not much!
 Are these glazed pecans or candied pecans?
 The recipe that is featured today is candied pecans and these are coated with a hefty layer of sugar and cinnamon. Glazed Pecans will be more syrup coated than sugar.
 What type of pecans should be used for Air Fryer Candied Pecans?
 This recipe uses a pound of halved pecans, so they’ve already been cracked and halved if you are purchasing these straight from the store.
 Can you make these as Ninja Foodi Candied Pecans?
 This recipe works in the Ninja Foodi Multi-Cooker using the Air Crisp function or in the Ninja Air Fryer, just the same as it would in any other air fryer.
 The instructions and method would stay the same.
 Tips for Making Air Fryer Candied Pecans:
 These pecans are very simple to make. Making them in the Air Fryer though means you may have to do them in batches depending on the size of your Air Fryer.
 I did 3 batches of these in a standard-size air fryer.
 The basket of the air fryer will need to be sprayed with grapeseed oil spray or you can use these parchment sheets for the air fryer.
 Remember when making these all air fryers heat differently so it’s very important to watch closely with your first batch.
 I cooked ours at 320\*F for 8-10 minutes, I like the method of cooking them lower temperature for a longer period of time.
 For this recipe, we used a full cup of sugar which worked out really well; however, if that is too much for you, then you can cut the sugar, salt, and cinnamon in half.
 When you are coating them if you think that is not enough just add the rest of the sugar, salt, and cinnamon in but it is very customizable.
 Can you use a sugar substitute?
 Sugar substitutes such as Splenda, Coconut Palm Sugar, and Truvia would work for this. Remember though that they all may have different measurements so read the packaging carefully before using.
 Now it’s time for a treat! Enjoy these Air Fryer Candied Pecans!
 Air Fryer Candied Pecans

**10.** <https://forktospoon.com/air-fryer-candied-pecans/>

Fork To Spoon
 Jump to Recipe Leave a Review
 I love a great batch of candied peanuts, and my easy Candied Pecans recipe is amazing! It is a great sweet and salty snack, and they make a perfect garnish for a great big summer salad. Plus, so easy to make in the air fryer!
 Air Fryer Candied Pecans
 Suppose you have never made a batch of candied pecans before; this is the perfect time to start — the air fryer does a fantastic job of roasting these to perfection.
 I love giving a batch of air fryer pecans to friends and family. They make amazing gifts, and everyone loves a great snack! I believe that’s because one of the favorite snacks for everyone is Pecan Praline, and this comes really close to the Trader Joe’s version. If you have been looking for a Trader Joe’s Candied Pecans Recipe, this recipe is a great substitute.
 If you are looking for even more Air Fryer Appetizer Recipes, some of my favorites are AIR FRYER CAJUN FRIED PICKLES , AIR FRYER FRIED OKRA , AIR FRYER BANANA CHIPS , and AIR FRYER GARLIC PARMESAN FRIES .
 Why You’ll Love Air Fryer Pecans
 Perfect for snacking at home
 Minimal ingredients
 Ingredients Needed for Candied Pecans in the Air Fryer
 Pecan Halves
 How To Make Air Fryer Candied Pecans
 Step 1: Recipe prep
 Preheat the air fryer to 350 degrees F, air fryer setting, and line the tray with foil before placing it in the basket.
 Step 2: Combine the ingredients
 In a medium bowl, mix all of the ingredients until well combined. Make sure the sugar blend gets in all of the nooks and grooves of the pecans.
 Step 3: Air fry pecans
 Pour the nut mixture into the preheated air fryer basket and cook for 3 minutes. Give the basket a shake, then cook for 2-3 minutes longer or until the nuts are shiny and fragrant.
 Pour the nuts out onto a parchment or Silpat-lined baking tray and let cool for at least 15 minutes. They will harden as they cool. Air fryer candied pecans should be completely cooled before you eat them. The sugar is very hot, so please do not attempt to eat them straight out of the air fryer!
 Serve as a snack with fresh fruit and cheese or as a crunchy addition to a salad!
 Variations To This Candied Pecans Air Fryer Recipe
 Add zest from 1 orange to the pecan mixture for another layer of flavor.
 Substitute pecans with almonds. There is no better substitute for pecans than almonds — they have the same flavor!
 If you want a chocolate-covered pecans recipe, you can easily coat these in melted chocolate after air frying.
 Eliminate the sugar and simply coat the pecans with some olive oil. It’s a foolproof recipe for tasty pecans in air fryer.
 Serving Suggestions
 While they make an amazing snack, they are also a great nut to be used on almost anything. Some of my favorites are:
 Salads
 Chicken Salad Recipe
 How To Store Air Fryer Pecans
 Store the cooled candied pecans air fryer recipe in an airtight container or a mason jar for up to a week for maximum freshness.
 What Supplies Do I Need to Air Fry Pecans?
 Air Fryer, Ninja Foodi, Instant Pot Crisp Lid, or Mealthy Air Fryer Lid
 Aluminum Foil
 Silpat
 Can You Freeze Candied Pecans?
 Yes, pecans will last in the freezer for up to two years. Although, for the best flavor and texture, I recommend that you not candy your pecans before freezing them. You can add the sugar and other toppings, then air fry pecans after you thaw them in the fridge overnight!
 What Is The Difference Between Glazed and Candied Nuts?
 Candied nuts like these air fryer pecans are made with sugar and egg whites. Glazed nuts are typically made with brown sugar, butter, and corn syrup. The results? A similar look but a different flavor!
 Why Are My Candied Pecans Chewy?
 You likely won’t run into this issue if you air fry pecans as the air fryer practically guarantees even cooking. That said — if the nuts aren’t as crispy as you’d like them, air fryer for 1-2 more minutes until you get the texture you’re after.
 More Air Fryer Snack Recipes:
 If you love this recipe for air fryer candied pecans, try these other easy snack recipes:

**candied pecans recipe air fryer**

**1.** <https://enjoycleaneating.com/air-fryer-candied-pecans/>

Home » AIR FRYER » Air Fryer Candied Pecans
 Easy Air Fryer Candied Pecans Recipe
 Jump to Recipe
 Air fryer candied pecans are incredibly easy to make and the perfect crunch for salad, yogurt, ice cream and oatmeal bowls. These quick candied pecans are delicious and made with just simple ingredients.
 This easy air fryer candied pecans recipe is an all-time favorite of mine–especially during the holidays and cooler months. Cinnamon sugar pecans are great for salads, appetizers, snacks, and a great gift for friends and family.
 Made with no egg and just a handful of simple ingredients, this air fryer nuts recipe is the best, so easy, and full of magical flavors! Add these sugar-coated pecans to the table with cranberry sauce and your other favorite seasonal recipes that are just so comforting and delicious.
 "As an Amazon Associate I earn from qualifying purchases"
 Glazed pecans are sweet, yet spicy and can easily be customized to fit your needs! Serve these candied nuts as gifts in little bags or just to snack on around the house whenever you’re wanting nutty flavors. These nuts are great for any occasion!
 Ingredients
 Pecans, light brown sugar, cinnamon, nutmeg, ginger, maple syrup and water.
 Brown Sugar– Light brown sugar is used to sweeten these nuts and create that perfect candied look. Feel free to use dark brown sugar or your favorite sugar-free granulated dark sugar.
 Cinnamon– Ground cinnamon is used to give these nuts warm and spicy aromas and to balance the sweetness of the sugars. If you only have cinnamon sticks, then grate those on a boxed grater.
 Ginger– Ginger gives these nuts a bright flavor. I used ground ginger.
 Nutmeg– Spicy ground nutmeg is the perfect addition to the cinnamon for these air fryer candied nuts and ties this recipe together. Use ground nutmeg or grate a piece of the whole nutmeg.
 Maple Syrup– Sweet maple syrup adds extra natural sweetness that coats the nuts perfectly.
 Water– Purified water is used to create the base for the sugar mixture.
 Pecans– You will want to make sure the raw pecans are halved. Use freshly picked pecans or some from the store!
 Salt– A little bit of salt is used to give this spiced nut recipe a hint of savoriness that doesn’t allow these nuts to be too sweet.
 How to Make Candied Pecans in the Air Fryer
 Candied nuts made in the air fryer take way less time than cooking them in the oven. This recipe is fast and a great way to satisfy your craving for candied nuts!
 First, line the air fryer basket with parchment paper or aluminum foil. In a medium bowl, toss the brown sugar, cinnamon, nutmeg, maple syrup, water, pecans, and salt. Stir until combined.
 Next, pour the mixture inside the air fryer basket and air fry at 330 degrees Fahrenheit for eight minutes. Shake the basket halfway through. Cook the nuts until they are shiny and fragrant.
 Remove the nuts from the air fryer and transfer them to a parchment-lined baking sheet. Spread the air fryer candied pecans in a single layer onto the sheet and allow them to cool for at least ten minutes before serving.
 Recipe Tips
 For additional flavors or other spice ideas, you can add ½ teaspoon of dry mustard and even ¼ teaspoon of ground cardamom.
 Make sure the nuts have plenty of time to cool so they can harden.
 For a little bit of spice, add cayenne pepper to the candied pecans mixture.
 To make these nuts ahead of time, simply combine all of the ingredients in a bowl (except the pecans) and refrigerate until ready to use.
 How Long to Cook Candied Pecans in the Air Fryer
 Cook the candied pecans in the air fryer for at least eight minutes or until they are shiny and fragrant.
 Cook the Candied Nuts in the Oven
 To cook the pecans in the oven, preheat the oven to 250°F and bake them on a baking sheet for one hour while shaking every 15 minutes.
 What to Serve with Glazed Pecans
 Serve this air fryer candied nut recipe with other snacks such as popcorn, trail mix, desserts, or candies. You can also serve these sweet pecans over my healthy massaged kale and apple salad or with these air fryer plantains.
 How do you Store Candied Pecans?
 Store the candied pecans in an airtight container at room temperature for up to one week or in the refrigerator for three weeks.
 Can you Freeze Candied Pecans?
 Yes, you can freeze these egg free candied pecans. To freeze, just transfer them to a freezer-safe storage bag or container. Freeze the nuts in the freezer for up to four months.
 If you don’t want to reheat them you can place them on the counter until they come to room temperature.
 How to Reheat This Recipe
 Air Fryer – Place the air fryer candied nuts in the air fryer basket and warm at 330°F for three to five minutes until the nuts are warmed through.
 Oven – Preheat the oven to 350 degrees Fahrenheit and warm the chilaquiles for at least fifteen minutes until crispy and hot.
 Why are my Candied Pecans Sticky?
 If your pecans are sticky, then they may not have had a long enough time to cook in the air fryer. The pecans will also harden as they cool.
 Tools Used to Make This Recipe

**2.** <https://thebustedoven.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 Jump to Recipe
 Sweet, crunchy candied pecans have never been easier. Using the air fryer these delicious nuts roast in less than 10 minutes. Coated in sweet brown sugar and cinnamon with just a hint of maple syrup, these candied nuts are great as a snack or on top of a salad. They also make a great homemade gift.
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 Printable Recipe
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 Roasted, candied nuts are a popular snack, especially around the holidays. They are crunchy and sweet and it is hard to keep yourself from eating the entire bowl.
 This recipe has been made with pecans, but will work just as well to make candied almonds, cashews, walnuts, or any combination of nuts you like.
 Making them in the air fryer, instead of the oven, saves a lot of time. While candied nuts in the oven can take an hour or more, they take less than 10 minutes in the air fryer.
 Candied pecans, sometimes called glazed or sugared pecans, make a delicious topping for salads, can be used to decorate cakes, added to other snack mixes, or just served on their own. They also make a wonderful homemade gift when added to a mason jar and tied with a pretty ribbon.
 Why We Love This Recipe
 It’s fast – I used to roast my candied nuts in the oven and it would take more than an hour and I needed to stay close by to stir them constantly. When made in the air fryer they take less than 10 minutes. That is a huge time saver.
 It’s easy – These air fryer candied pecans are made with simple ingredients that can be found in almost every pantry. And it is so easy to change the flavour depending on your preference. And if you don’t like pecans, you can use almonds, cashews or walnuts instead.
 They make a great gift – Around the holidays it is always nice to have a little stash of homemade gifts in case you need something quickly. Candied nuts make a great gift. Just fill a small mason jar, add a ribbon and you’re done.
 Ingredients
 The ingredients you will need to make candied pecans are:
 Raw pecan halves – Make sure you select non-roasted, unsalted nuts for this recipe.
 Butter – This can be salted or unsalted, margarine will work as well.
 Maple syrup – Choose pure maple syrup for the best flavour.
 Egg white – Can be from a fresh egg, or egg white in the carton will work just as well.
 Brown sugar – Light or dark is fine. Dark brown sugar will give slightly richer flavour.
 White sugar – Plain granulated sugar.
 Cinnamon – Ground cinnamon, or you could use pumpkin pie spice, apple pie spice, or omit if you prefer.
 Salt – To taste. I like using sea salt flakes, but any type of salt will work just fine.
 Instructions
 Begin by heating the butter and maple syrup just until the butter is melted. This can be done in the microwave or on the stove.
 Place the pecans in a medium size bowl, drizzle the butter over the nuts and then stir to make sure they are all coated.
 Whisk the egg white until frothy. You want it to just barely hold soft peaks. You can do this by hand, with a whisk, or use a hand mixer.
 Add the egg white to the nuts and gently stir to combine. Then stir in the sugar and cinnamon.
 Pre-heat the air fryer at 350°F for 4 minutes. Then line the basket with a piece of parchment paper .
 Pour the nuts into the basket and spread them out as best you can.
 Caution – NEVER pre-heat the air fryer with the parchment paper in the basket. It can fly up and get caught in the heating element. Only use parchment paper when there is food in the basket to weigh it down.
 Set the air fryer to 350°F and cook the nuts for 5-7 minutes. Remove the basket and stir the nuts every couple of minutes.
 When the nuts are no longer shiny or wet, remove the basket and pour the nuts onto a parchment lined baking sheet. Spread them out and immediately sprinkle with salt, if using.
 Let the nuts cool for about 30 minutes. They will continue to dry and get crunchier as they cool. Then move to an air tight container for storage.
 Substitutions & Additions
 There are so many ways to vary the flavour of your candied nuts. This recipe uses pecans, but can easily be substituted with any nut you like, or a combination of several. Some other nuts to try include:
 Almonds
 To change the flavour of your candied nuts try:
 Adding 2 teaspoons of vanilla instead of maple syrup.
 Use pumpkin pie spice or apple pie spice in place of cinnamon.
 Use a couple teaspoons of chili powder instead of cinnamon for a sweet and spicy candied nut.
 How to Store Candied Nuts
 After the candied nuts have completely cooled and dried you can store them in any air tight container or sealable plastic bag. Plastic containers, pyrex storage containers, and mason jars all work well.
 They can be stored at room temperature in a cool, dry place about 4 weeks.
 Candied nuts can also be frozen, but they may become a bit sticky and soft when they thaw. You should be able to refresh them after they’ve thawed by popping them back in the air fryer for a few minutes, then spread them on a baking sheet to cool.
 FAQS
 Why aren’t my candied nuts crunchy?
 If your candied nuts are not crunchy it means they either were not cooked long enough, or they were not allowed to cool and dry completely before storage. It is important that they are fully cool and dry before placing in a container or ziplock bag or the moisture will make the nuts soft.
 Do I need to use parchment paper in the air fryer for candied nuts?
 I highly recommend it. Without the parchment paper the sticky nuts will stick to the basket.
 More Air Fryer Snacks

**3.** <https://www.devourdinner.com/air-fryer-candied-pecans/>

Easy Air Fryer Candied Pecans
 Published on September 8, 2022
 Jump to Recipe
 Air Fryer Candied Pecans, the holiday season is right around the corner and making Air Fryer Pecans is a perfect snack or gift to those you love.
 With only a few simple ingredients and using your Air Fryer Basket you will be enjoying this small-batch recipe in no time.
 Add a few candied pecans to ice cream or other dessert recipes. They are even fantastic on top of a salad too. There is no wrong way to enjoy candied nuts.
 Making this small batch of Air Fryer Pecans is also delicious as a quick snack. Biting into the candy pecans gives a perfect crunch that I just love.
 Shopping List for Candied Pecans in Air Fryer
 Dry Ingredients. Brown Sugar, Cinnamon, Nutmeg, Ginger, Salt
 Wet Ingredients. Honey, Water, Vanilla Extract
 Nuts. Pecans
 Air Fryer - I am using a Cosori 5.8qt Air Fryer Basket
 Air Fryer Parchment Paper
 Mixing Bowls. Large, Medium and Small
 Measuring Cups
 Silicone Mat or Parchment Paper
 How to make Candied Roasted Pecans in Air Fryer
 In a small bowl combine brown sugar, cinnamon, nutmeg, ginger and salt and mix to combine. Add honey, water, and vanilla extra and stir together.
 Mixture will be grainy and will pour off the spoon.
 In a medium bowl add whole pecans and toss cinnamon sugar mixture over nuts and stir. Coat entire pecan in sugar mixture.
 Preheat Air Fryer for 5 minutes before adding seasoned coated pecans to a parchment lined air fryer basket to bake.
 Stir or toss pecans half way through and continue to air fryer
 Move hot pecan mixture to a parchment lined cookie sheet or use a silicone baking mat and allow pecans to cool. Carefully separate nuts in a single layer from each other for best results.
 Storage and Freezing
 Store cooled candied pecans in a sealed container like a mason jar, zip-loc bag, or other airtight container and keep at room temperature.
 Nuts can also be frozen for up to 3 months if stored properly
 Substitutions
 Use Pumpkin Pie Spice in place of Cinnamon, Nutmeg and Ginger as a quick substitute
 Nuts. Use Almonds, Walnuts, Cashews, or a nut mixture
 Sweet Maple Syrup can be used in place of Honey
 Sugars. Use half brown sugar and half white sugar
 Cayenne Pepper. Add some heat with a sprinkle of Cayenne Pepper to hot Pecans
 When the fall season hits I love walking into a Mall, the County or State Fair and enjoy the smell of fresh pecans being candied. I always fall for the over priced cones of these sweet crunchy nuts too.
 This simple method will be a new favorite recipes this time of year. And you can deliver these sweet nuts to neighbors and friends. They will appreciate a delicious snack.
 Pro Tips
 Shake Basket. Make sure to shake the basket half way through the Air Fryer Baking process so the nuts become roasted on all sides.
 Parchment Paper. Add a piece of parchment paper to the Air Fryer Basket. This helps with easy clean up. Make sure to use Parchment Paper with holes to keep the air flowing.
 Baking Sheet. Allow nuts to cool on a lined baking sheet in a single layer. Be careful not to touch hot nuts.
 Preheat Air Fryer. Just like other cooking appliances it's best practice to preheat the Air Fryer before adding the ingredients to be cooked.
 Why are my Candied Pecans Sticky?
 If the pecans remain sticky after they have cooled it means they did not air fry long enough to heat the sugars. Cooled candied pecans should be hard.
 Let's chat about how good this easy recipe truly is. I always thought candied nuts had to be a long difficult process with the price being charged for a small cone filled of these delicious quick snacks. Am I right?
 This recipe does not use egg white. In many recipes egg whites or an egg white mixture is used to help coat the nut before adding a brown sugar mixture to the raw pecan halves.
 I have found that you don't really need it. The difference being less of a coating or shell on the nut when Air Fried. However the taste remains the same.
 A whole batch of candied pecans is about 2 cups pecan halves which is plenty for gift giving and makes a great homemade gift or an easy snack. It's also the perfect size batch for the air fryer.
 If you have tried this recipe make sure to leave a Star Rating in the recipe card below
 I also love when you tag @devourdinner on social media so I can see your photos too.
 More Air Fryer Recipes
 Use Pumpkin Pie Spice in place of Cinnamon, Nutmeg and Ginger as a quick substitute
 Nuts. Use Almonds, Walnuts, Cashews, or a nut mixture
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 Have you made this recipe?Mention @devourdinner or tag us #devourdinner ! Please leave a comment and rating below. Thank you!
 Nutrition Disclaimer
 All nutrition values are approximate and calculated by a plugin and are provided as a courtesy. Adding or subtracting ingredients will change the nutritional value.
 Nutrition
 Calories: 431kcal | Carbohydrates: 30g | Protein: 5g | Fat: 36g | Saturated Fat: 3g | Polyunsaturated Fat: 11g | Monounsaturated Fat: 20g | Sodium: 151mg | Potassium: 234mg | Fiber: 5g | Sugar: 24g | Vitamin A: 29IU | Vitamin C: 1mg | Calcium: 53mg | Iron: 1mg
 Welcome to the fourth annual #FallFlavors! We have 21 bloggers sharing over SIXTY recipes using fall ingredients like squash, apples, maple, pecans, and many more. Follow #FallFlavors to see all the delicious recipes on social media.
 Friday #FallFlavors Recipes

**4.** <https://www.allrecipes.com/recipe/279732/air-fryer-sugared-pecans/>

Potassium 127mg
 3%
 \* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\* Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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**5.** <https://www.backtomysouthernroots.com/easy-air-fryer-candied-pecans/>

Easy Air Fryer Candied Pecans
 Posted on Last updated:
 Easy air fryer candied pecans are a delicious treat for the holiday season or anytime.
 You only need a few simple ingredients for this four-ingredient recipe that everyone will love.
 Easy Candied Pecans
 Candied pecans are a great sweet and salty snack. They go great on salads, are perfect for parties, and make the best gifts.
 The recipe features a cinnamon sugar coating and is just the ticket for getting you into the fall season.
 The pecans have the perfect crunch and taste amazing.
 And the best part about these air fryer candied pecans is that they are super easy to make. You only need one bowl and an air fryer .
 What Is The Big Deal About Air Fryers?
 Air fryers are great if you want to cook something in less time than it would take to cook in a conventional oven. They also tend to make things more crispy.
 Plus, you don’t have to heat up the kitchen if you make things in the air fryer .
 Candied pecans are great in the air fryer because they only take a few minutes of cook time, cook evenly in the air fryer basket, and have a terrific crunch.
 Ingredients For Air Fryer Candied Pecans
 Egg whites
 White sugar
 Ground cinnamon
 Full printable recipe with measurements and instructions listed at the bottom of the post in the recipe card.
 Watch How To Make Easy Air Fryer Candied Pecans
 How To Make The Easy Candied Pecans
 Preheat the air fryer to 300 degrees.
 Add two egg whites to a bowl and beat.
 Next, add the sugar and ground cinnamon and stir to combine.
 Add the raw pecans to the sugar mixture and stir to coat.
 Spray the air fryer basket with some nonstick cooking spray.
 Spread the pecans out in the air fryer basket. (Be careful, it will be hot).
 Cook on 300 degrees for five minutes. Shake the pecans and cook for another five minutes.
 Spread the pecans out on parchment paper and allow them to harden for 15 minutes.
 Step-By-Step Instructions
 Preheat your air fryer on 300 degrees.
 Start by adding two egg whites to a medium bowl and beat them.
 Next, add the sugar to the bowl.
 Add the ground cinnamon and mix to combine.
 Pour the pecans into the bowl.
 Stir to coat all of the pecans .
 Spray your air fryer with nonstick cooking spray (be careful it’s hot).
 Spread the coated pecans into a single layer in the bottom of the air fryer and cook for five minutes on 300 degrees.
 Some of the egg white mixture will drip through to the bottom basket, but it’s an easy cleanup if you let it soak in some soapy water for a few minutes.
 After five minutes of cooking, give the pecans a little shake in the basket and cook for five more minutes.
 Once they are done cooking, spread the pecans out on a piece of parchment paper or on a cookie sheet and let them harden for about 15 minutes.
 That’s it! Once they harden, they are done.
 More Easy Recipes
 Keto candied pecans from Big Man’s World
 FAQs
 How To Store The Easy Air Fryer Candied Pecans
 Store the candied pecans in an airtight container or cover with plastic wrap. They can be stored at room temperature and do not need to be refrigerated.
 How Long Can You Keep Candied Pecans?
 Candied pecans will last about two weeks in an airtight container. They will last about one month in the refrigerator.
 Ways To Eat The Candied Pecans
 On top of ice cream (drizzle a little maple syrup on top, too).
 As a salad topper.
 Serve at a holiday party.
 Sprinkle a few on a pecan pie.
 Put some into a Mason jar and give as a gift.
 Eat it your favorite way.
 Can I Make A Small Batch Recipe?
 Yes, you can cut the recipe in half and make a small batch out of it. It will make one cup of candied pecans if you cut the recipe in half.
 Can You Toast Pecans In An Air Fryer?
 Yes, you can easily toast pecans in an air fryer.
 You can toast them at 300 degrees for about five minutes. Give them a little shake and cook for about three more minutes.
 What Temperature Do You Roast Pecans?
 In the air fryer, you will roast pecans at 300 degrees Fahrenheit.
 Are Candied Pecans Supposed To Be Sticky?
 Sometimes the pecans can be sticky. If you cook them in the air fryer for the required time and then allow them to sit out for about 15 minutes, they should not be sticky.
 I have a stovetop candied pecans recipe , and they come out a tad sticky.
 Air Fryer Sugared Pecans Recipe
 Be sure to grab the recipe for air fryer candied pecans below. They make amazing gifts and are such an easy recipe.
 With only four ingredients, this is one of the best recipes for candied pecans out there!

**6.** <https://myairfryerkitchen.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 Published Date: October 25, 2022
 Category: Air Fryer Appetizers
 A delicious fall treat, these Air Fryer Candied Pecans are quick and easy! Sweet and cinnamony with a satisfying crunch, they’re delicious on their own or on top of ice cream, oatmeal, or salad.
 Save
 🛒Air Fryer Candied Pecans Ingredients
 Pecan Halves
 \*see recipe card for detailed amounts
 Save
 How to Make Candied Pecans in the Air Fryer
 In a large bowl, combine the granulated sugar, brown sugar, cinnamon, vanilla, salt, maple syrup, and water.
 Once fully mixed, pour in the pecans and use a wooden spoon or spatula to toss thoroughly, ensuring all of the pecans are evenly and well coated. Set aside.
 Line the bottom of the air fryer with parchment paper, pour in the pecans in a single layer, and air fry for 3 minutes at 350°F. Open the basket and use a spatula to stir the pecans, then continue cooking for 2 to 3 minutes until the coating is crisp.
 Pour the pecans onto a parchment-lined baking sheet lined and separate them so they don’t clump together. While warm, sprinkle with brown sugar (optional).
 Allow them to cool completely, then enjoy!
 Save
 Save
 Helpful Notes:
 Don’t skip using parchment paper. These air fryer candied pecans can get messy, making the air fryer hard to clean. If you line your basket with parchment, the mess will be confined to the paper and clean-up will be a breeze!
 Try different spices in place of cinnamon, like pumpkin pie spice.
 Candied pecans make for great gifts. Just pour them into a jar and wrap a ribbon around it!
 Storage and Reheating Instructions:
 Store these delicious candied pecans in an air-tight container at room temperature for up to a month.
 IN THE FREEZER: In a freezer-safe container, store in the freezer for up to 2 months. Once they thaw, they may be a bit soft but pop them into the air fryer, and they’ll get nice and crunchy again.
 REHEATING INSTRUCTIONS: To reheat, pop the pecans into an air fryer at 275°F for 5 to 10 minutes.
 Save
 FAQS
 Can I make candied cashews in the air fryer?
 Yes, you can make candied cashews easily in your air fryer. In this recipe, you can swap out pecans for any of your favorite nuts, including cashews, walnuts, peanuts, and almonds.
 Why are my candied pecans soggy?
 They may not be finished cooking yet, so I recommend you continue cooking. Be sure to use raw pecans, as roasted ones won’t get crunchy in the air fryer.
 Why are my candied pecans sticky?
 They may not have cooked enough if they’re still sticky. Put them back into the air fryer for a few more minutes.
 Save

**7.** <https://www.simplystacie.net/air-fryer-candied-pecans/>

Simply Stacie
 Jump to Recipe
 This homemade snack recipe is quick and easy to make in minutes in your air fryer! Air Fryer Candied Pecans are perfect for salads, holiday snacks or gift giving. Each bite is crunchy, sweet and delicious.
 I use my air fryer for many of my favorite recipes. I always think I can air fry this! Candied Pecans can also be air fried and guess what? They are ah-mazing!
 I love making candied nuts over the holidays. They are perfect for gifting and also to serve as a snack when friends come for a visit.
 These Air Fryer Candied Pecans are delicious! I love their crunch sweetness. They are so addicting though! I usually have to stop myself from eating too many.
 Why You’ll Love This Candied Pecans Recipe
 Made in minutes
 The perfect edible gift for a foodie
 Crunchy and sweet
 Can be used for a snack, in salads or other desserts
 Minimal prep work and the air fryer does all the work
 Contains only a few simple ingredients
 Long storage time
 Ingredients for Air Fryer Candied Pecans
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 This post contains affiliate links.
 Brown sugar: You can switch this out for granulated sugar if you prefer.
 Egg white
 Maple syrup: You can use honey or agave nectar instead, though maple syrup goes best with pecans. I highly recommend Maple Lifestyle maple syrups . So good!
 Allspice: If you don’t have allspice, cinnamon, or nutmeg are good alternatives.
 Salt
 How to Make Air Fryer Candied Pecans
 Step One: Preheat the air fryer to 350F.
 Step Two: Combine the brown sugar, egg white, maple syrup, allspice, and salt in a bowl and mix until fully combined.
 Step Three: Toss the pecans into the brown sugar mixture. Make sure it is well tossed and coated.
 Step Four: Carefully line the preheated air fryer tray with aluminum foil sprayed with cooking spray.
 Step Five: Pour the pecan mixture into the air fryer basket. Cook for 3 minutes and then stir the pecans gently around. Cook for another 3 minutes.
 Step Six: Let the pecans cool off for about 20 minutes before plating and serving.
 Equipment Needed to Make Candied Pecans
 Air Fryer – I have a Ninja Foodi and love it.
 Try using granulated sugar instead of brown sugar.
 Substitute honey or agave nectar for the maple syrup
 Use cinnamon or nutmeg in place of the allspice.
 Storage Instructions
 Best Way to Store Leftover Caramelized Pecans
 Store these air fryer candied pecans in an airtight container either in the fridge or at room temperature for 2 to 3 weeks.
 Can I Freeze Candied Nuts?
 Yes, you can freeze candied nuts. Air fry them as instructed and let them cool completely. Then transfer them to airtight container or a freezer bag. Store the nuts in the freezer for up to 2 months.
 What do I do with Candied Pecans?
 Candied pecans can be used in a lot of different ways. Some people love to toss them into salads to add a little extra sweetness and crunch.
 Some people like to munch on them as a snack.
 They are also a great addition to baked goods like cookies or cake.
 You can even use them in a savory recipe like with chicken or fish.
 Tips and Tricks
 These pecans turn out delicious, but a bit moist. If you prefer them drier, put them back in the air fryer for 2 to 3 more minutes.
 Putting the aluminum foil makes for an easy clean up job and keeps the pecans from sticking to the air fryer. I don’t recommend using cooking spray directly on the air fryer since most cooking sprays can cause air fryer baskets to chip.
 What is the difference between glazed and candied pecans?
 Candied pecans typically use sugar and an egg white while glazed pecans are made with brown sugar, corn syrup and butter. Both are deliciously sweet!
 Do you eat candied pecans warm or cold?
 You can eat candied pecans warm, but bear in mind that they may be stickier. They will harden as they cool with a crispy, sugary coating.
 Personally, I prefer eating them at room temperature (not cold). I don’t recommend refrigerating them.
 How to Make Candied Pecans in the Oven
 Step One: Preheat oven to 250F. Grease a baking sheet with butter or cooking spray.
 Step Two: Combine the brown sugar, egg white, maple syrup, allspice, and salt in a bowl and mix until fully combined.
 Step Three: Toss the pecans into the brown sugar mixture. Make sure it is well tossed and coated.
 Step Four: Spread pecans on baking sheet.
 Step Five: Bake for 1 hour, stirring the pecans every 15 minutes. Let cool before serving.
 Air Fryer Recipes

**8.** <https://www.foodbanjo.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 · Last Updated:
 Aug 25, 2022
 by Aimee - This post may contain affiliate links. As an Amazon Associate I earn from qualifying purchases.
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 Air Fryer Candied Pecans are easy to make and delicious. The cinnamon sugar coating perfectly coats the pecans to create delicious candied nuts that are great for snacking on or for giving as gifts.
 Over 10 years ago I had my first experience with candied pecans. The pecans were from a speciality nut bar at a grocery store and they were expensive (but delicious). If I had known how easy candied nuts were to make (especially in an air fryer), I would have been making them at home!
 Fortunately, now I've discovered how to make candied pecans, and I've perfected making them in the air fryer. This means delicious sugared pecans anytime I want! And so easy and inexpensive to make.
 These are also great for gifts! If gifting, I like to add the air fryer candied pecans to a mason jar with a cute ribbon or a holiday-specific tin. These are perfect any time of year, but I especially love making them during the holiday season.
 Why make this recipe:
 Easy - The candied nuts seem impressive, but they are actually very easy to make!
 Quick - Making the candied pecans in the air fryer means they cook in less than 10 minutes! Much quicker than making them in the oven.
 Delicious - The pecans have just the right amount of sweetness from the cinnamon and sugar!
 Ingredients:
 These air fryer candied pecans are so easy to customize! Here's a few ideas:
 Want them spicier? Add more cayenne pepper to your mixture.
 Want more fall vibes? Add some pumpkin pie spice or apple pie spice to your sugar mixture.
 Want to increase a certain flavor like cardamom? Just add some to your sugar mixture.
 Want to use a different nut? Almonds and walnuts both work well to make candied nuts.
 Serving suggestions:
 The air fryer candied pecans are delicious served as a snack or dessert! They can also be delicious on top of salads.
 I also love serving them on top of other desserts like air fryer pears or air fryer bananas . Candied pecans are also tasty on top of a sweet potato casserole or these chipotle mashed sweet potatoes .
 How to store:
 Leftover candied pecans can be stored in an airtight container for up to a week at room temperature or up to three weeks if stored in the refrigerator.
 Make sure to cool completely before adding to a container for storage.
 Recipe tips:
 You may need to cook in batches, depending on the size of your air fryer. (I have a large air fryer, and did these in two batches).
 Parchment paper can help keep your air fryer cleaner. However, do not add the parchment paper while preheating, it is a fire hazard (it can fly up and catch fire in the heating element due to airflow). Add the parchment paper after preheating when you're adding the pecans.
 How to make:
 To a medium bowl, add your brown sugar, granulated sugar, cinnamon, salt, and cayenne.
 Stir to combine! I like to do this with a fork, so I can help the brown sugar break up if needed and get properly incorporated.
 In a large bowl, add an egg white. (Discard the yolk, or use to make something else). Whisk the egg white with a fork or whisk until slightly frothy.
 Add the pecan halves to the egg white and stir until pecan halves are coated in the egg white.
 Add the sugar mixture to the bowl and stir to evenly distribute.
 Pecan mixture should look like this!
 Preheat the air fryer for 5 minutes, then add pecans. I did my pecans in two batches. (Also, if you are using parchment paper, DO NOT add the parchment while preheating. It can blow into the heating element and catch on fire. You need the pecans to weigh it down).
 Air fry for 5-7 minutes, checking at the 5 minute mark for doneness.
 Yum.
 Pour or scoop cooked pecans onto a baking sheet covered in parchment paper or a silpat mat to cool. Let cool completely. The sugar mixture will harden as the pecans cool.
 Enjoy the sugared pecans!
 This recipe was adapted for the air fryer from the candied pecans on Gimme Some Oven. If you're looking for an oven-specific version, check out Ali's recipe .
 Looking for more air fryer recipes? Try these!
 Air Fryer Pears

**9.** <https://forktospoon.com/air-fryer-candied-pecans/>

Fork To Spoon
 Jump to Recipe Leave a Review
 I love a great batch of candied peanuts, and my easy Candied Pecans recipe is amazing! It is a great sweet and salty snack, and they make a perfect garnish for a great big summer salad. Plus, so easy to make in the air fryer!
 Air Fryer Candied Pecans
 Suppose you have never made a batch of candied pecans before; this is the perfect time to start — the air fryer does a fantastic job of roasting these to perfection.
 I love giving a batch of air fryer pecans to friends and family. They make amazing gifts, and everyone loves a great snack! I believe that’s because one of the favorite snacks for everyone is Pecan Praline, and this comes really close to the Trader Joe’s version. If you have been looking for a Trader Joe’s Candied Pecans Recipe, this recipe is a great substitute.
 If you are looking for even more Air Fryer Appetizer Recipes, some of my favorites are AIR FRYER CAJUN FRIED PICKLES , AIR FRYER FRIED OKRA , AIR FRYER BANANA CHIPS , and AIR FRYER GARLIC PARMESAN FRIES .
 Why You’ll Love Air Fryer Pecans
 Perfect for snacking at home
 Minimal ingredients
 Ingredients Needed for Candied Pecans in the Air Fryer
 Pecan Halves
 How To Make Air Fryer Candied Pecans
 Step 1: Recipe prep
 Preheat the air fryer to 350 degrees F, air fryer setting, and line the tray with foil before placing it in the basket.
 Step 2: Combine the ingredients
 In a medium bowl, mix all of the ingredients until well combined. Make sure the sugar blend gets in all of the nooks and grooves of the pecans.
 Step 3: Air fry pecans
 Pour the nut mixture into the preheated air fryer basket and cook for 3 minutes. Give the basket a shake, then cook for 2-3 minutes longer or until the nuts are shiny and fragrant.
 Pour the nuts out onto a parchment or Silpat-lined baking tray and let cool for at least 15 minutes. They will harden as they cool. Air fryer candied pecans should be completely cooled before you eat them. The sugar is very hot, so please do not attempt to eat them straight out of the air fryer!
 Serve as a snack with fresh fruit and cheese or as a crunchy addition to a salad!
 Variations To This Candied Pecans Air Fryer Recipe
 Add zest from 1 orange to the pecan mixture for another layer of flavor.
 Substitute pecans with almonds. There is no better substitute for pecans than almonds — they have the same flavor!
 If you want a chocolate-covered pecans recipe, you can easily coat these in melted chocolate after air frying.
 Eliminate the sugar and simply coat the pecans with some olive oil. It’s a foolproof recipe for tasty pecans in air fryer.
 Serving Suggestions
 While they make an amazing snack, they are also a great nut to be used on almost anything. Some of my favorites are:
 Salads
 Chicken Salad Recipe
 How To Store Air Fryer Pecans
 Store the cooled candied pecans air fryer recipe in an airtight container or a mason jar for up to a week for maximum freshness.
 What Supplies Do I Need to Air Fry Pecans?
 Air Fryer, Ninja Foodi, Instant Pot Crisp Lid, or Mealthy Air Fryer Lid
 Aluminum Foil
 Silpat
 Can You Freeze Candied Pecans?
 Yes, pecans will last in the freezer for up to two years. Although, for the best flavor and texture, I recommend that you not candy your pecans before freezing them. You can add the sugar and other toppings, then air fry pecans after you thaw them in the fridge overnight!
 What Is The Difference Between Glazed and Candied Nuts?
 Candied nuts like these air fryer pecans are made with sugar and egg whites. Glazed nuts are typically made with brown sugar, butter, and corn syrup. The results? A similar look but a different flavor!
 Why Are My Candied Pecans Chewy?
 You likely won’t run into this issue if you air fry pecans as the air fryer practically guarantees even cooking. That said — if the nuts aren’t as crispy as you’d like them, air fryer for 1-2 more minutes until you get the texture you’re after.
 More Air Fryer Snack Recipes:
 If you love this recipe for air fryer candied pecans, try these other easy snack recipes:

**10.** <https://airfryingfoodie.com/air-fryer-sugared-pecans/>

Home » Air Fryer Recipes » Air Fryer Sugared Pecans
 Air Fryer Sugared Pecans
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 Pre Order our Air Fryer Cookbook HERE
 Air Fryer Sugared Pecans are a delicious snack that's perfect for the holidays. You only need a few ingredients for one of the tastiest, easiest air fryer snacks to make!
 I don't know about you, but when I think of the holidays or traveling I think of these sugared pecans.
 Not only will your house smell amazing, but it won't take you an hour or more to make them when you use the air fryer.
 I love fun air fryer snacks, and these sugared pecans are some of my favorites along with these spiced pecans and candied walnuts . What can I say, I love nuts!
 To make these sugared pecans in the air fryer I adjusted the time and temperature from the original sugared pecans recipe found here.
 Needless to say, these are some of my favorite snacks and I can make them from start to finish in just minutes! And guess what? You only need to have pecans along with a few staple ingredients you probably already have on hand.
 Find this recipe along with over 35 others for the ULTIMATE list of Air Fryer Thanksgiving Recipes.
 If you're in a hurry, skip down to the bottom of this blog post where we share all of the instructions and ingredients in the full printable recipe card. If you're not in a hurry, keep reading!
 Ingredients:
 1 pound pecan halves
 How to Make Sugared Pecans in the Air Fryer
 Mix egg white and water in a small bowl and use a whisk for 1 minute until the mixture is frothy.
 Mix the salt, sugar, and cinnamon together in a bowl and set aside.
 Add the pecans to the egg mixture and toss until fully coated. Pour in the cinnamon and sugar mixture and toss the pecans to ensure they are fully coated.
 Spread out the coated pecans in the prepared air fryer basket.
 Cook on 350 for 8-10 minutes, shaking the basket often.
 NOTE: All air fryers cook differently and at different wattages. I used the Cosori 5.8qt for this recipe. Always check how your new recipes when making them. You may need to add a little time or even take away a little time.
 FAQs
 How do I store Air Fryer Sugared Pecans?
 Sugared Pecans can be stored in an airtight container in a cool dry place for up to a week. You can also store sugared pecans in an airtight container in the refrigerator for up to two weeks, and in the freezer for up to two months.
 How should I prepare my Air Fryer basket for sugared pecans?
 Because this recipe can be a little "sticky", it's important to prepare your Air Fryer basket accordingly. You can use a good coat of olive oil spray on the basket liner, use parchment paper sprayed with nonstick spray, or foil sprayed with nonstick spray if your air fryer allows foil.
 To make things "less sticky" make sure you are tossing the pecans often to ensure they are thoroughly cooking and not sticking to the basket.
 We hope you enjoy this recipe as much as we do! These are perfect to make during the holidays. 🙂
 More Air Fryer Dessert Recipes:

**candied pecans air fryer**

**1.** <https://enjoycleaneating.com/air-fryer-candied-pecans/>

Home » AIR FRYER » Air Fryer Candied Pecans
 Easy Air Fryer Candied Pecans Recipe
 Jump to Recipe
 Air fryer candied pecans are incredibly easy to make and the perfect crunch for salad, yogurt, ice cream and oatmeal bowls. These quick candied pecans are delicious and made with just simple ingredients.
 This easy air fryer candied pecans recipe is an all-time favorite of mine–especially during the holidays and cooler months. Cinnamon sugar pecans are great for salads, appetizers, snacks, and a great gift for friends and family.
 Made with no egg and just a handful of simple ingredients, this air fryer nuts recipe is the best, so easy, and full of magical flavors! Add these sugar-coated pecans to the table with cranberry sauce and your other favorite seasonal recipes that are just so comforting and delicious.
 "As an Amazon Associate I earn from qualifying purchases"
 Glazed pecans are sweet, yet spicy and can easily be customized to fit your needs! Serve these candied nuts as gifts in little bags or just to snack on around the house whenever you’re wanting nutty flavors. These nuts are great for any occasion!
 Ingredients
 Pecans, light brown sugar, cinnamon, nutmeg, ginger, maple syrup and water.
 Brown Sugar– Light brown sugar is used to sweeten these nuts and create that perfect candied look. Feel free to use dark brown sugar or your favorite sugar-free granulated dark sugar.
 Cinnamon– Ground cinnamon is used to give these nuts warm and spicy aromas and to balance the sweetness of the sugars. If you only have cinnamon sticks, then grate those on a boxed grater.
 Ginger– Ginger gives these nuts a bright flavor. I used ground ginger.
 Nutmeg– Spicy ground nutmeg is the perfect addition to the cinnamon for these air fryer candied nuts and ties this recipe together. Use ground nutmeg or grate a piece of the whole nutmeg.
 Maple Syrup– Sweet maple syrup adds extra natural sweetness that coats the nuts perfectly.
 Water– Purified water is used to create the base for the sugar mixture.
 Pecans– You will want to make sure the raw pecans are halved. Use freshly picked pecans or some from the store!
 Salt– A little bit of salt is used to give this spiced nut recipe a hint of savoriness that doesn’t allow these nuts to be too sweet.
 How to Make Candied Pecans in the Air Fryer
 Candied nuts made in the air fryer take way less time than cooking them in the oven. This recipe is fast and a great way to satisfy your craving for candied nuts!
 First, line the air fryer basket with parchment paper or aluminum foil. In a medium bowl, toss the brown sugar, cinnamon, nutmeg, maple syrup, water, pecans, and salt. Stir until combined.
 Next, pour the mixture inside the air fryer basket and air fry at 330 degrees Fahrenheit for eight minutes. Shake the basket halfway through. Cook the nuts until they are shiny and fragrant.
 Remove the nuts from the air fryer and transfer them to a parchment-lined baking sheet. Spread the air fryer candied pecans in a single layer onto the sheet and allow them to cool for at least ten minutes before serving.
 Recipe Tips
 For additional flavors or other spice ideas, you can add ½ teaspoon of dry mustard and even ¼ teaspoon of ground cardamom.
 Make sure the nuts have plenty of time to cool so they can harden.
 For a little bit of spice, add cayenne pepper to the candied pecans mixture.
 To make these nuts ahead of time, simply combine all of the ingredients in a bowl (except the pecans) and refrigerate until ready to use.
 How Long to Cook Candied Pecans in the Air Fryer
 Cook the candied pecans in the air fryer for at least eight minutes or until they are shiny and fragrant.
 Cook the Candied Nuts in the Oven
 To cook the pecans in the oven, preheat the oven to 250°F and bake them on a baking sheet for one hour while shaking every 15 minutes.
 What to Serve with Glazed Pecans
 Serve this air fryer candied nut recipe with other snacks such as popcorn, trail mix, desserts, or candies. You can also serve these sweet pecans over my healthy massaged kale and apple salad or with these air fryer plantains.
 How do you Store Candied Pecans?
 Store the candied pecans in an airtight container at room temperature for up to one week or in the refrigerator for three weeks.
 Can you Freeze Candied Pecans?
 Yes, you can freeze these egg free candied pecans. To freeze, just transfer them to a freezer-safe storage bag or container. Freeze the nuts in the freezer for up to four months.
 If you don’t want to reheat them you can place them on the counter until they come to room temperature.
 How to Reheat This Recipe
 Air Fryer – Place the air fryer candied nuts in the air fryer basket and warm at 330°F for three to five minutes until the nuts are warmed through.
 Oven – Preheat the oven to 350 degrees Fahrenheit and warm the chilaquiles for at least fifteen minutes until crispy and hot.
 Why are my Candied Pecans Sticky?
 If your pecans are sticky, then they may not have had a long enough time to cook in the air fryer. The pecans will also harden as they cool.
 Tools Used to Make This Recipe

**2.** <https://thebustedoven.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 Jump to Recipe
 Sweet, crunchy candied pecans have never been easier. Using the air fryer these delicious nuts roast in less than 10 minutes. Coated in sweet brown sugar and cinnamon with just a hint of maple syrup, these candied nuts are great as a snack or on top of a salad. They also make a great homemade gift.
 Jump to:
 Printable Recipe
 This post may contain affiliate links. As an Amazon Associate, I earn from qualifying purchases.
 Roasted, candied nuts are a popular snack, especially around the holidays. They are crunchy and sweet and it is hard to keep yourself from eating the entire bowl.
 This recipe has been made with pecans, but will work just as well to make candied almonds, cashews, walnuts, or any combination of nuts you like.
 Making them in the air fryer, instead of the oven, saves a lot of time. While candied nuts in the oven can take an hour or more, they take less than 10 minutes in the air fryer.
 Candied pecans, sometimes called glazed or sugared pecans, make a delicious topping for salads, can be used to decorate cakes, added to other snack mixes, or just served on their own. They also make a wonderful homemade gift when added to a mason jar and tied with a pretty ribbon.
 Why We Love This Recipe
 It’s fast – I used to roast my candied nuts in the oven and it would take more than an hour and I needed to stay close by to stir them constantly. When made in the air fryer they take less than 10 minutes. That is a huge time saver.
 It’s easy – These air fryer candied pecans are made with simple ingredients that can be found in almost every pantry. And it is so easy to change the flavour depending on your preference. And if you don’t like pecans, you can use almonds, cashews or walnuts instead.
 They make a great gift – Around the holidays it is always nice to have a little stash of homemade gifts in case you need something quickly. Candied nuts make a great gift. Just fill a small mason jar, add a ribbon and you’re done.
 Ingredients
 The ingredients you will need to make candied pecans are:
 Raw pecan halves – Make sure you select non-roasted, unsalted nuts for this recipe.
 Butter – This can be salted or unsalted, margarine will work as well.
 Maple syrup – Choose pure maple syrup for the best flavour.
 Egg white – Can be from a fresh egg, or egg white in the carton will work just as well.
 Brown sugar – Light or dark is fine. Dark brown sugar will give slightly richer flavour.
 White sugar – Plain granulated sugar.
 Cinnamon – Ground cinnamon, or you could use pumpkin pie spice, apple pie spice, or omit if you prefer.
 Salt – To taste. I like using sea salt flakes, but any type of salt will work just fine.
 Instructions
 Begin by heating the butter and maple syrup just until the butter is melted. This can be done in the microwave or on the stove.
 Place the pecans in a medium size bowl, drizzle the butter over the nuts and then stir to make sure they are all coated.
 Whisk the egg white until frothy. You want it to just barely hold soft peaks. You can do this by hand, with a whisk, or use a hand mixer.
 Add the egg white to the nuts and gently stir to combine. Then stir in the sugar and cinnamon.
 Pre-heat the air fryer at 350°F for 4 minutes. Then line the basket with a piece of parchment paper .
 Pour the nuts into the basket and spread them out as best you can.
 Caution – NEVER pre-heat the air fryer with the parchment paper in the basket. It can fly up and get caught in the heating element. Only use parchment paper when there is food in the basket to weigh it down.
 Set the air fryer to 350°F and cook the nuts for 5-7 minutes. Remove the basket and stir the nuts every couple of minutes.
 When the nuts are no longer shiny or wet, remove the basket and pour the nuts onto a parchment lined baking sheet. Spread them out and immediately sprinkle with salt, if using.
 Let the nuts cool for about 30 minutes. They will continue to dry and get crunchier as they cool. Then move to an air tight container for storage.
 Substitutions & Additions
 There are so many ways to vary the flavour of your candied nuts. This recipe uses pecans, but can easily be substituted with any nut you like, or a combination of several. Some other nuts to try include:
 Almonds
 To change the flavour of your candied nuts try:
 Adding 2 teaspoons of vanilla instead of maple syrup.
 Use pumpkin pie spice or apple pie spice in place of cinnamon.
 Use a couple teaspoons of chili powder instead of cinnamon for a sweet and spicy candied nut.
 How to Store Candied Nuts
 After the candied nuts have completely cooled and dried you can store them in any air tight container or sealable plastic bag. Plastic containers, pyrex storage containers, and mason jars all work well.
 They can be stored at room temperature in a cool, dry place about 4 weeks.
 Candied nuts can also be frozen, but they may become a bit sticky and soft when they thaw. You should be able to refresh them after they’ve thawed by popping them back in the air fryer for a few minutes, then spread them on a baking sheet to cool.
 FAQS
 Why aren’t my candied nuts crunchy?
 If your candied nuts are not crunchy it means they either were not cooked long enough, or they were not allowed to cool and dry completely before storage. It is important that they are fully cool and dry before placing in a container or ziplock bag or the moisture will make the nuts soft.
 Do I need to use parchment paper in the air fryer for candied nuts?
 I highly recommend it. Without the parchment paper the sticky nuts will stick to the basket.
 More Air Fryer Snacks

**3.** <https://www.devourdinner.com/air-fryer-candied-pecans/>

Easy Air Fryer Candied Pecans
 Published on September 8, 2022
 Jump to Recipe
 Air Fryer Candied Pecans, the holiday season is right around the corner and making Air Fryer Pecans is a perfect snack or gift to those you love.
 With only a few simple ingredients and using your Air Fryer Basket you will be enjoying this small-batch recipe in no time.
 Add a few candied pecans to ice cream or other dessert recipes. They are even fantastic on top of a salad too. There is no wrong way to enjoy candied nuts.
 Making this small batch of Air Fryer Pecans is also delicious as a quick snack. Biting into the candy pecans gives a perfect crunch that I just love.
 Shopping List for Candied Pecans in Air Fryer
 Dry Ingredients. Brown Sugar, Cinnamon, Nutmeg, Ginger, Salt
 Wet Ingredients. Honey, Water, Vanilla Extract
 Nuts. Pecans
 Air Fryer - I am using a Cosori 5.8qt Air Fryer Basket
 Air Fryer Parchment Paper
 Mixing Bowls. Large, Medium and Small
 Measuring Cups
 Silicone Mat or Parchment Paper
 How to make Candied Roasted Pecans in Air Fryer
 In a small bowl combine brown sugar, cinnamon, nutmeg, ginger and salt and mix to combine. Add honey, water, and vanilla extra and stir together.
 Mixture will be grainy and will pour off the spoon.
 In a medium bowl add whole pecans and toss cinnamon sugar mixture over nuts and stir. Coat entire pecan in sugar mixture.
 Preheat Air Fryer for 5 minutes before adding seasoned coated pecans to a parchment lined air fryer basket to bake.
 Stir or toss pecans half way through and continue to air fryer
 Move hot pecan mixture to a parchment lined cookie sheet or use a silicone baking mat and allow pecans to cool. Carefully separate nuts in a single layer from each other for best results.
 Storage and Freezing
 Store cooled candied pecans in a sealed container like a mason jar, zip-loc bag, or other airtight container and keep at room temperature.
 Nuts can also be frozen for up to 3 months if stored properly
 Substitutions
 Use Pumpkin Pie Spice in place of Cinnamon, Nutmeg and Ginger as a quick substitute
 Nuts. Use Almonds, Walnuts, Cashews, or a nut mixture
 Sweet Maple Syrup can be used in place of Honey
 Sugars. Use half brown sugar and half white sugar
 Cayenne Pepper. Add some heat with a sprinkle of Cayenne Pepper to hot Pecans
 When the fall season hits I love walking into a Mall, the County or State Fair and enjoy the smell of fresh pecans being candied. I always fall for the over priced cones of these sweet crunchy nuts too.
 This simple method will be a new favorite recipes this time of year. And you can deliver these sweet nuts to neighbors and friends. They will appreciate a delicious snack.
 Pro Tips
 Shake Basket. Make sure to shake the basket half way through the Air Fryer Baking process so the nuts become roasted on all sides.
 Parchment Paper. Add a piece of parchment paper to the Air Fryer Basket. This helps with easy clean up. Make sure to use Parchment Paper with holes to keep the air flowing.
 Baking Sheet. Allow nuts to cool on a lined baking sheet in a single layer. Be careful not to touch hot nuts.
 Preheat Air Fryer. Just like other cooking appliances it's best practice to preheat the Air Fryer before adding the ingredients to be cooked.
 Why are my Candied Pecans Sticky?
 If the pecans remain sticky after they have cooled it means they did not air fry long enough to heat the sugars. Cooled candied pecans should be hard.
 Let's chat about how good this easy recipe truly is. I always thought candied nuts had to be a long difficult process with the price being charged for a small cone filled of these delicious quick snacks. Am I right?
 This recipe does not use egg white. In many recipes egg whites or an egg white mixture is used to help coat the nut before adding a brown sugar mixture to the raw pecan halves.
 I have found that you don't really need it. The difference being less of a coating or shell on the nut when Air Fried. However the taste remains the same.
 A whole batch of candied pecans is about 2 cups pecan halves which is plenty for gift giving and makes a great homemade gift or an easy snack. It's also the perfect size batch for the air fryer.
 If you have tried this recipe make sure to leave a Star Rating in the recipe card below
 I also love when you tag @devourdinner on social media so I can see your photos too.
 More Air Fryer Recipes
 Use Pumpkin Pie Spice in place of Cinnamon, Nutmeg and Ginger as a quick substitute
 Nuts. Use Almonds, Walnuts, Cashews, or a nut mixture
 Sweet Maple Syrup can be used in place of Honey
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 Have you made this recipe?Mention @devourdinner or tag us #devourdinner ! Please leave a comment and rating below. Thank you!
 Nutrition Disclaimer
 All nutrition values are approximate and calculated by a plugin and are provided as a courtesy. Adding or subtracting ingredients will change the nutritional value.
 Nutrition
 Calories: 431kcal | Carbohydrates: 30g | Protein: 5g | Fat: 36g | Saturated Fat: 3g | Polyunsaturated Fat: 11g | Monounsaturated Fat: 20g | Sodium: 151mg | Potassium: 234mg | Fiber: 5g | Sugar: 24g | Vitamin A: 29IU | Vitamin C: 1mg | Calcium: 53mg | Iron: 1mg
 Welcome to the fourth annual #FallFlavors! We have 21 bloggers sharing over SIXTY recipes using fall ingredients like squash, apples, maple, pecans, and many more. Follow #FallFlavors to see all the delicious recipes on social media.
 Friday #FallFlavors Recipes

**4.** <https://www.backtomysouthernroots.com/easy-air-fryer-candied-pecans/>

Easy Air Fryer Candied Pecans
 Posted on Last updated:
 Easy air fryer candied pecans are a delicious treat for the holiday season or anytime.
 You only need a few simple ingredients for this four-ingredient recipe that everyone will love.
 Easy Candied Pecans
 Candied pecans are a great sweet and salty snack. They go great on salads, are perfect for parties, and make the best gifts.
 The recipe features a cinnamon sugar coating and is just the ticket for getting you into the fall season.
 The pecans have the perfect crunch and taste amazing.
 And the best part about these air fryer candied pecans is that they are super easy to make. You only need one bowl and an air fryer .
 What Is The Big Deal About Air Fryers?
 Air fryers are great if you want to cook something in less time than it would take to cook in a conventional oven. They also tend to make things more crispy.
 Plus, you don’t have to heat up the kitchen if you make things in the air fryer .
 Candied pecans are great in the air fryer because they only take a few minutes of cook time, cook evenly in the air fryer basket, and have a terrific crunch.
 Ingredients For Air Fryer Candied Pecans
 Egg whites
 White sugar
 Ground cinnamon
 Full printable recipe with measurements and instructions listed at the bottom of the post in the recipe card.
 Watch How To Make Easy Air Fryer Candied Pecans
 How To Make The Easy Candied Pecans
 Preheat the air fryer to 300 degrees.
 Add two egg whites to a bowl and beat.
 Next, add the sugar and ground cinnamon and stir to combine.
 Add the raw pecans to the sugar mixture and stir to coat.
 Spray the air fryer basket with some nonstick cooking spray.
 Spread the pecans out in the air fryer basket. (Be careful, it will be hot).
 Cook on 300 degrees for five minutes. Shake the pecans and cook for another five minutes.
 Spread the pecans out on parchment paper and allow them to harden for 15 minutes.
 Step-By-Step Instructions
 Preheat your air fryer on 300 degrees.
 Start by adding two egg whites to a medium bowl and beat them.
 Next, add the sugar to the bowl.
 Add the ground cinnamon and mix to combine.
 Pour the pecans into the bowl.
 Stir to coat all of the pecans .
 Spray your air fryer with nonstick cooking spray (be careful it’s hot).
 Spread the coated pecans into a single layer in the bottom of the air fryer and cook for five minutes on 300 degrees.
 Some of the egg white mixture will drip through to the bottom basket, but it’s an easy cleanup if you let it soak in some soapy water for a few minutes.
 After five minutes of cooking, give the pecans a little shake in the basket and cook for five more minutes.
 Once they are done cooking, spread the pecans out on a piece of parchment paper or on a cookie sheet and let them harden for about 15 minutes.
 That’s it! Once they harden, they are done.
 More Easy Recipes
 Keto candied pecans from Big Man’s World
 FAQs
 How To Store The Easy Air Fryer Candied Pecans
 Store the candied pecans in an airtight container or cover with plastic wrap. They can be stored at room temperature and do not need to be refrigerated.
 How Long Can You Keep Candied Pecans?
 Candied pecans will last about two weeks in an airtight container. They will last about one month in the refrigerator.
 Ways To Eat The Candied Pecans
 On top of ice cream (drizzle a little maple syrup on top, too).
 As a salad topper.
 Serve at a holiday party.
 Sprinkle a few on a pecan pie.
 Put some into a Mason jar and give as a gift.
 Eat it your favorite way.
 Can I Make A Small Batch Recipe?
 Yes, you can cut the recipe in half and make a small batch out of it. It will make one cup of candied pecans if you cut the recipe in half.
 Can You Toast Pecans In An Air Fryer?
 Yes, you can easily toast pecans in an air fryer.
 You can toast them at 300 degrees for about five minutes. Give them a little shake and cook for about three more minutes.
 What Temperature Do You Roast Pecans?
 In the air fryer, you will roast pecans at 300 degrees Fahrenheit.
 Are Candied Pecans Supposed To Be Sticky?
 Sometimes the pecans can be sticky. If you cook them in the air fryer for the required time and then allow them to sit out for about 15 minutes, they should not be sticky.
 I have a stovetop candied pecans recipe , and they come out a tad sticky.
 Air Fryer Sugared Pecans Recipe
 Be sure to grab the recipe for air fryer candied pecans below. They make amazing gifts and are such an easy recipe.
 With only four ingredients, this is one of the best recipes for candied pecans out there!

**5.** <https://myairfryerkitchen.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
 Published Date: October 25, 2022
 Category: Air Fryer Appetizers
 A delicious fall treat, these Air Fryer Candied Pecans are quick and easy! Sweet and cinnamony with a satisfying crunch, they’re delicious on their own or on top of ice cream, oatmeal, or salad.
 Save
 🛒Air Fryer Candied Pecans Ingredients
 Pecan Halves
 \*see recipe card for detailed amounts
 Save
 How to Make Candied Pecans in the Air Fryer
 In a large bowl, combine the granulated sugar, brown sugar, cinnamon, vanilla, salt, maple syrup, and water.
 Once fully mixed, pour in the pecans and use a wooden spoon or spatula to toss thoroughly, ensuring all of the pecans are evenly and well coated. Set aside.
 Line the bottom of the air fryer with parchment paper, pour in the pecans in a single layer, and air fry for 3 minutes at 350°F. Open the basket and use a spatula to stir the pecans, then continue cooking for 2 to 3 minutes until the coating is crisp.
 Pour the pecans onto a parchment-lined baking sheet lined and separate them so they don’t clump together. While warm, sprinkle with brown sugar (optional).
 Allow them to cool completely, then enjoy!
 Save
 Save
 Helpful Notes:
 Don’t skip using parchment paper. These air fryer candied pecans can get messy, making the air fryer hard to clean. If you line your basket with parchment, the mess will be confined to the paper and clean-up will be a breeze!
 Try different spices in place of cinnamon, like pumpkin pie spice.
 Candied pecans make for great gifts. Just pour them into a jar and wrap a ribbon around it!
 Storage and Reheating Instructions:
 Store these delicious candied pecans in an air-tight container at room temperature for up to a month.
 IN THE FREEZER: In a freezer-safe container, store in the freezer for up to 2 months. Once they thaw, they may be a bit soft but pop them into the air fryer, and they’ll get nice and crunchy again.
 REHEATING INSTRUCTIONS: To reheat, pop the pecans into an air fryer at 275°F for 5 to 10 minutes.
 Save
 FAQS
 Can I make candied cashews in the air fryer?
 Yes, you can make candied cashews easily in your air fryer. In this recipe, you can swap out pecans for any of your favorite nuts, including cashews, walnuts, peanuts, and almonds.
 Why are my candied pecans soggy?
 They may not be finished cooking yet, so I recommend you continue cooking. Be sure to use raw pecans, as roasted ones won’t get crunchy in the air fryer.
 Why are my candied pecans sticky?
 They may not have cooked enough if they’re still sticky. Put them back into the air fryer for a few more minutes.
 Save

**6.** <https://www.simplystacie.net/air-fryer-candied-pecans/>

Simply Stacie
 Jump to Recipe
 This homemade snack recipe is quick and easy to make in minutes in your air fryer! Air Fryer Candied Pecans are perfect for salads, holiday snacks or gift giving. Each bite is crunchy, sweet and delicious.
 I use my air fryer for many of my favorite recipes. I always think I can air fry this! Candied Pecans can also be air fried and guess what? They are ah-mazing!
 I love making candied nuts over the holidays. They are perfect for gifting and also to serve as a snack when friends come for a visit.
 These Air Fryer Candied Pecans are delicious! I love their crunch sweetness. They are so addicting though! I usually have to stop myself from eating too many.
 Why You’ll Love This Candied Pecans Recipe
 Made in minutes
 The perfect edible gift for a foodie
 Crunchy and sweet
 Can be used for a snack, in salads or other desserts
 Minimal prep work and the air fryer does all the work
 Contains only a few simple ingredients
 Long storage time
 Ingredients for Air Fryer Candied Pecans
 Get our FREE
 We respect your privacy. Unsubscribe at anytime.
 This post contains affiliate links.
 Brown sugar: You can switch this out for granulated sugar if you prefer.
 Egg white
 Maple syrup: You can use honey or agave nectar instead, though maple syrup goes best with pecans. I highly recommend Maple Lifestyle maple syrups . So good!
 Allspice: If you don’t have allspice, cinnamon, or nutmeg are good alternatives.
 Salt
 How to Make Air Fryer Candied Pecans
 Step One: Preheat the air fryer to 350F.
 Step Two: Combine the brown sugar, egg white, maple syrup, allspice, and salt in a bowl and mix until fully combined.
 Step Three: Toss the pecans into the brown sugar mixture. Make sure it is well tossed and coated.
 Step Four: Carefully line the preheated air fryer tray with aluminum foil sprayed with cooking spray.
 Step Five: Pour the pecan mixture into the air fryer basket. Cook for 3 minutes and then stir the pecans gently around. Cook for another 3 minutes.
 Step Six: Let the pecans cool off for about 20 minutes before plating and serving.
 Equipment Needed to Make Candied Pecans
 Air Fryer – I have a Ninja Foodi and love it.
 Try using granulated sugar instead of brown sugar.
 Substitute honey or agave nectar for the maple syrup
 Use cinnamon or nutmeg in place of the allspice.
 Storage Instructions
 Best Way to Store Leftover Caramelized Pecans
 Store these air fryer candied pecans in an airtight container either in the fridge or at room temperature for 2 to 3 weeks.
 Can I Freeze Candied Nuts?
 Yes, you can freeze candied nuts. Air fry them as instructed and let them cool completely. Then transfer them to airtight container or a freezer bag. Store the nuts in the freezer for up to 2 months.
 What do I do with Candied Pecans?
 Candied pecans can be used in a lot of different ways. Some people love to toss them into salads to add a little extra sweetness and crunch.
 Some people like to munch on them as a snack.
 They are also a great addition to baked goods like cookies or cake.
 You can even use them in a savory recipe like with chicken or fish.
 Tips and Tricks
 These pecans turn out delicious, but a bit moist. If you prefer them drier, put them back in the air fryer for 2 to 3 more minutes.
 Putting the aluminum foil makes for an easy clean up job and keeps the pecans from sticking to the air fryer. I don’t recommend using cooking spray directly on the air fryer since most cooking sprays can cause air fryer baskets to chip.
 What is the difference between glazed and candied pecans?
 Candied pecans typically use sugar and an egg white while glazed pecans are made with brown sugar, corn syrup and butter. Both are deliciously sweet!
 Do you eat candied pecans warm or cold?
 You can eat candied pecans warm, but bear in mind that they may be stickier. They will harden as they cool with a crispy, sugary coating.
 Personally, I prefer eating them at room temperature (not cold). I don’t recommend refrigerating them.
 How to Make Candied Pecans in the Oven
 Step One: Preheat oven to 250F. Grease a baking sheet with butter or cooking spray.
 Step Two: Combine the brown sugar, egg white, maple syrup, allspice, and salt in a bowl and mix until fully combined.
 Step Three: Toss the pecans into the brown sugar mixture. Make sure it is well tossed and coated.
 Step Four: Spread pecans on baking sheet.
 Step Five: Bake for 1 hour, stirring the pecans every 15 minutes. Let cool before serving.
 Air Fryer Recipes

**7.** <https://www.allrecipes.com/recipe/279732/air-fryer-sugared-pecans/>

Potassium 127mg
 3%
 \* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\* Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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**8.** <https://www.foodbanjo.com/air-fryer-candied-pecans/>

Air Fryer Candied Pecans
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 Aug 25, 2022
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 Air Fryer Candied Pecans are easy to make and delicious. The cinnamon sugar coating perfectly coats the pecans to create delicious candied nuts that are great for snacking on or for giving as gifts.
 Over 10 years ago I had my first experience with candied pecans. The pecans were from a speciality nut bar at a grocery store and they were expensive (but delicious). If I had known how easy candied nuts were to make (especially in an air fryer), I would have been making them at home!
 Fortunately, now I've discovered how to make candied pecans, and I've perfected making them in the air fryer. This means delicious sugared pecans anytime I want! And so easy and inexpensive to make.
 These are also great for gifts! If gifting, I like to add the air fryer candied pecans to a mason jar with a cute ribbon or a holiday-specific tin. These are perfect any time of year, but I especially love making them during the holiday season.
 Why make this recipe:
 Easy - The candied nuts seem impressive, but they are actually very easy to make!
 Quick - Making the candied pecans in the air fryer means they cook in less than 10 minutes! Much quicker than making them in the oven.
 Delicious - The pecans have just the right amount of sweetness from the cinnamon and sugar!
 Ingredients:
 These air fryer candied pecans are so easy to customize! Here's a few ideas:
 Want them spicier? Add more cayenne pepper to your mixture.
 Want more fall vibes? Add some pumpkin pie spice or apple pie spice to your sugar mixture.
 Want to increase a certain flavor like cardamom? Just add some to your sugar mixture.
 Want to use a different nut? Almonds and walnuts both work well to make candied nuts.
 Serving suggestions:
 The air fryer candied pecans are delicious served as a snack or dessert! They can also be delicious on top of salads.
 I also love serving them on top of other desserts like air fryer pears or air fryer bananas . Candied pecans are also tasty on top of a sweet potato casserole or these chipotle mashed sweet potatoes .
 How to store:
 Leftover candied pecans can be stored in an airtight container for up to a week at room temperature or up to three weeks if stored in the refrigerator.
 Make sure to cool completely before adding to a container for storage.
 Recipe tips:
 You may need to cook in batches, depending on the size of your air fryer. (I have a large air fryer, and did these in two batches).
 Parchment paper can help keep your air fryer cleaner. However, do not add the parchment paper while preheating, it is a fire hazard (it can fly up and catch fire in the heating element due to airflow). Add the parchment paper after preheating when you're adding the pecans.
 How to make:
 To a medium bowl, add your brown sugar, granulated sugar, cinnamon, salt, and cayenne.
 Stir to combine! I like to do this with a fork, so I can help the brown sugar break up if needed and get properly incorporated.
 In a large bowl, add an egg white. (Discard the yolk, or use to make something else). Whisk the egg white with a fork or whisk until slightly frothy.
 Add the pecan halves to the egg white and stir until pecan halves are coated in the egg white.
 Add the sugar mixture to the bowl and stir to evenly distribute.
 Pecan mixture should look like this!
 Preheat the air fryer for 5 minutes, then add pecans. I did my pecans in two batches. (Also, if you are using parchment paper, DO NOT add the parchment while preheating. It can blow into the heating element and catch on fire. You need the pecans to weigh it down).
 Air fry for 5-7 minutes, checking at the 5 minute mark for doneness.
 Yum.
 Pour or scoop cooked pecans onto a baking sheet covered in parchment paper or a silpat mat to cool. Let cool completely. The sugar mixture will harden as the pecans cool.
 Enjoy the sugared pecans!
 This recipe was adapted for the air fryer from the candied pecans on Gimme Some Oven. If you're looking for an oven-specific version, check out Ali's recipe .
 Looking for more air fryer recipes? Try these!
 Air Fryer Pears

**9.** <https://forktospoon.com/air-fryer-candied-pecans/>

Fork To Spoon
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 I love a great batch of candied peanuts, and my easy Candied Pecans recipe is amazing! It is a great sweet and salty snack, and they make a perfect garnish for a great big summer salad. Plus, so easy to make in the air fryer!
 Air Fryer Candied Pecans
 Suppose you have never made a batch of candied pecans before; this is the perfect time to start — the air fryer does a fantastic job of roasting these to perfection.
 I love giving a batch of air fryer pecans to friends and family. They make amazing gifts, and everyone loves a great snack! I believe that’s because one of the favorite snacks for everyone is Pecan Praline, and this comes really close to the Trader Joe’s version. If you have been looking for a Trader Joe’s Candied Pecans Recipe, this recipe is a great substitute.
 If you are looking for even more Air Fryer Appetizer Recipes, some of my favorites are AIR FRYER CAJUN FRIED PICKLES , AIR FRYER FRIED OKRA , AIR FRYER BANANA CHIPS , and AIR FRYER GARLIC PARMESAN FRIES .
 Why You’ll Love Air Fryer Pecans
 Perfect for snacking at home
 Minimal ingredients
 Ingredients Needed for Candied Pecans in the Air Fryer
 Pecan Halves
 How To Make Air Fryer Candied Pecans
 Step 1: Recipe prep
 Preheat the air fryer to 350 degrees F, air fryer setting, and line the tray with foil before placing it in the basket.
 Step 2: Combine the ingredients
 In a medium bowl, mix all of the ingredients until well combined. Make sure the sugar blend gets in all of the nooks and grooves of the pecans.
 Step 3: Air fry pecans
 Pour the nut mixture into the preheated air fryer basket and cook for 3 minutes. Give the basket a shake, then cook for 2-3 minutes longer or until the nuts are shiny and fragrant.
 Pour the nuts out onto a parchment or Silpat-lined baking tray and let cool for at least 15 minutes. They will harden as they cool. Air fryer candied pecans should be completely cooled before you eat them. The sugar is very hot, so please do not attempt to eat them straight out of the air fryer!
 Serve as a snack with fresh fruit and cheese or as a crunchy addition to a salad!
 Variations To This Candied Pecans Air Fryer Recipe
 Add zest from 1 orange to the pecan mixture for another layer of flavor.
 Substitute pecans with almonds. There is no better substitute for pecans than almonds — they have the same flavor!
 If you want a chocolate-covered pecans recipe, you can easily coat these in melted chocolate after air frying.
 Eliminate the sugar and simply coat the pecans with some olive oil. It’s a foolproof recipe for tasty pecans in air fryer.
 Serving Suggestions
 While they make an amazing snack, they are also a great nut to be used on almost anything. Some of my favorites are:
 Salads
 Chicken Salad Recipe
 How To Store Air Fryer Pecans
 Store the cooled candied pecans air fryer recipe in an airtight container or a mason jar for up to a week for maximum freshness.
 What Supplies Do I Need to Air Fry Pecans?
 Air Fryer, Ninja Foodi, Instant Pot Crisp Lid, or Mealthy Air Fryer Lid
 Aluminum Foil
 Silpat
 Can You Freeze Candied Pecans?
 Yes, pecans will last in the freezer for up to two years. Although, for the best flavor and texture, I recommend that you not candy your pecans before freezing them. You can add the sugar and other toppings, then air fry pecans after you thaw them in the fridge overnight!
 What Is The Difference Between Glazed and Candied Nuts?
 Candied nuts like these air fryer pecans are made with sugar and egg whites. Glazed nuts are typically made with brown sugar, butter, and corn syrup. The results? A similar look but a different flavor!
 Why Are My Candied Pecans Chewy?
 You likely won’t run into this issue if you air fry pecans as the air fryer practically guarantees even cooking. That said — if the nuts aren’t as crispy as you’d like them, air fryer for 1-2 more minutes until you get the texture you’re after.
 More Air Fryer Snack Recipes:
 If you love this recipe for air fryer candied pecans, try these other easy snack recipes:

**10.** <https://airfryerfanatics.com/air-fryer-candied-pecans/>

Air Fryer Fanatics
 Make the BEST easy dessert with these Air Fryer Candied Pecans, make in the Ninja Foodi too!
 What could be better than adding Air Fryer Candied Pecans to gifts this holiday season? Not much!
 Are these glazed pecans or candied pecans?
 The recipe that is featured today is candied pecans and these are coated with a hefty layer of sugar and cinnamon. Glazed Pecans will be more syrup coated than sugar.
 What type of pecans should be used for Air Fryer Candied Pecans?
 This recipe uses a pound of halved pecans, so they’ve already been cracked and halved if you are purchasing these straight from the store.
 Can you make these as Ninja Foodi Candied Pecans?
 This recipe works in the Ninja Foodi Multi-Cooker using the Air Crisp function or in the Ninja Air Fryer, just the same as it would in any other air fryer.
 The instructions and method would stay the same.
 Tips for Making Air Fryer Candied Pecans:
 These pecans are very simple to make. Making them in the Air Fryer though means you may have to do them in batches depending on the size of your Air Fryer.
 I did 3 batches of these in a standard-size air fryer.
 The basket of the air fryer will need to be sprayed with grapeseed oil spray or you can use these parchment sheets for the air fryer.
 Remember when making these all air fryers heat differently so it’s very important to watch closely with your first batch.
 I cooked ours at 320\*F for 8-10 minutes, I like the method of cooking them lower temperature for a longer period of time.
 For this recipe, we used a full cup of sugar which worked out really well; however, if that is too much for you, then you can cut the sugar, salt, and cinnamon in half.
 When you are coating them if you think that is not enough just add the rest of the sugar, salt, and cinnamon in but it is very customizable.
 Can you use a sugar substitute?
 Sugar substitutes such as Splenda, Coconut Palm Sugar, and Truvia would work for this. Remember though that they all may have different measurements so read the packaging carefully before using.
 Now it’s time for a treat! Enjoy these Air Fryer Candied Pecans!
 Air Fryer Candied Pecans