

Cinnamon Toast Pecans

- 2 tablespoons butter, melted
- 2 tablespoons light corn syrup
- 2 teaspoons sugar
- 1/2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 4 cups (about 1 pound) pecan halves

Preheat oven to 250 degrees F.

Stir together first 5 ingredients. Add pecans, tossing to coat. Spread coated nuts in a single layer on a large jellyroll pan. Bake for 1 hour stirring every 15 minutes. Let cool; store in an airtight container up to 2 weeks.