

# Pecan Pralines

**6 TBSP. SALTED BUTTER**

**1 1/2 CUPS PACKED BROWN SUGAR**

**1 1/2 CUPS GRANULATED SUGAR**

**1 CUP HEAVY CREAM**

**OR EVAPORATED MILK**

**1 TSP. VANILLA EXTRACT**

**2 CUPS CHOPPED PECANS**

Measure all ingredients before you begin. Line a large pan with parchment paper. Begin melting butter in a saucepan. Take a fork and pick up butter and butter sides of pot well. Once butter is melted, add sugars and cream. Bring to a slow boil on medium heat stirring with a wooden spoon. Once boiling, cover pot with lid and set a timer for 3 minutes. Do not reuse spoon without washing all sugar off first. Once 3 minutes have passed, set a candy thermometer in pot. Do not let end of thermometer touch sides of pot. Bring candy to 234 degrees (soft stage). Take off heat and let sit 5 minutes. Pour candy in a bowl, add pecans & vanilla. Mix until slightly creamy. Quickly drop by spoonful's on parchment while candy looks shiny.

Tips: If candy becomes flat looking before you can get it dropped just heat it up in the microwave for 1 minute stir and continue cycle until it is glossy again. You can heat on stove top.

For Chocolate Pralines add 4 oz. of bakers chocolate (finely cut) when adding vanilla.