

Pralines

Oscar · 28/09/2024

**Prep Time**

35 mins

Dificult

Medium

Servings

20

Description

I had pralines in New Orleans and loved them so I tried different combos and liked this one best

Ingredients

— - 1 ½ cups toasted pecans - 1 ½ cups white sugar - ¾ cup brown sugar - ½ cup milk - ? cup butter - 1 teaspoon vanilla extract

Instructions

1. Gather all ingredients. Line a baking sheet with aluminum foil. Dotdash Meredith Food Studios Combine pecans
2. white sugar
3. brown sugar
4. milk
5. butter
6. and vanilla in a large saucepan over medium heat; bring to a boil. Do not stir once mixture begins to boil. Heat to 240 degrees F (115 degrees C) or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from water and placed on a flat surface. Dotdash Meredith Food Studios Drop by spoonfuls onto the prepared baking sheet. Let cool completely. Dotdash Meredith Food Studios