



Yummy Pecan Pralines

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 30 mins

Description

Pecans are cooked to the soft ball stage with brown sugar white sugar evaporated milk and butter and then beaten and poured onto a slab to firm up into these sweet chewy praline candies

Ingredients

— - 1 cup brown sugar - 1 cup white sugar - ½ cup evaporated milk - 2 tablespoons butter - 1 ¼ cups pecan halves - ¼ teaspoon vanilla extract

Instructions

1. Generously grease a large slab or baking sheet. In a saucepan over medium heat
2. combine brown sugar
3. white sugar
4. and milk. Bring to a boil. Stir in butter
5. pecans
6. and vanilla. Heat
7. without stirring
8. to between 234 and 240 degrees F (112 to 116 degrees C)
9. or until a small amount of syrup dropped into cold water forms a soft ball that flattens when it's removed from the water and placed on a flat surface. Remove saucepan from heat and let syrup cool 5 minutes. Beat until thickened
10. then pour immediately onto prepared surface and let rest until firm. Completely cool before cutting.