

PRALINES

Shannon

comments

If you love pralines, you'll love this.

notes

Choose foil or parchment paper.
Preheat oven to 275 degrees.

prepare in advance

Measure

2 C pecans
2 C white sugar
1 C light brown sugar
2 tsp. vanilla

Have available

5-1/3 oz. can of Carnation milk, or use cream
1 stick butter
extra butter for foil/parchment paper

Ingredients

complete recipe

Roast the pecans by baking on a sheet pan at 275 degrees for 20-25 minutes, until slightly browned.

While pecans are roasting, combine the sugars, milk, and vanilla and cook for about 15 minutes on medium heat.

Bring to a boil and add the stick of butter.

Stir and cook until the mixture reaches the soft ball stage (238-240 degrees).

Butter aluminum foil or parchment paper.

Remove mixture from heat; add pecans and stir to cover.

Spoon out on the buttered aluminum foil or parchment paper.

Let cool and cut up.