

Pecan Pralines

Courtesy of Cane River Pecan Company

Ingredients:

- 2 cup packed light brown sugar
- 1 cup granulated sugar
- 1 cup evaporated milk
- 3 tablespoon light corn syrup
- 4 tablespoon butter
- 1 dash salt
- 3 cup pecan halves
- 2 teaspoon pure vanilla extract



Directions:

- Combine the brown sugar, granulated sugar, evaporated milk, corn syrup, the butter and the salt in a heavy saucepan over medium heat. Cook, stirring, until the sugar dissolves completely and the mixture begins to thicken.
- Add the pecans and cook to the soft-ball stage (235 to 238 on a candy thermometer). Add the vanilla and beat vigorously for a few minutes until the mixture begins to lose its gloss and becomes creamy.
- Working quickly, drop by spoonfuls onto wax paper. If the candy becomes too hard, add a tablespoon of boiling water, place over very low heat and beat until it smooths out.

Variation: Substitute 1 can condensed milk for the 1 cup evaporated milk and proceed according to the recipe.