



Creamy Pralines

Ingredients

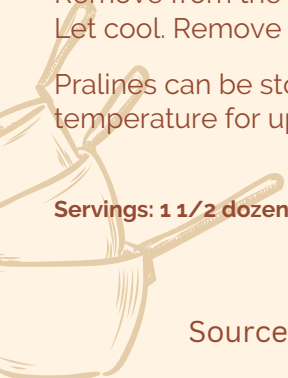
- 1 cup granulated sugar**
- 1 cup packed light brown sugar**
- 2 Tbsp light corn syrup**
- 2 Tbsp butter**
- Pinch of salt**
- 1/2 cup sweetened condensed milk**
- 1 tsp vanilla extract**
- 1 1/2 cups pecan pieces**

Directions

Combine the sugar, brown sugar, corn syrup, butter, salt, and condensed milk in a heavy saucepan over medium heat. With a wooden spoon, stir until the sugar dissolves. Continue to cook, stirring, until smooth and light brown, about 8 minutes. Add the vanilla and pecans and continue to cook, stirring, until the mixture reaches 234 to 240F on a candy thermometer of the soft ball stage (that is, when a bit dropped into cold water forms a soft ball that flattens).

Remove from the heat and drop by the spoonful onto wax paper. Let cool. Remove from the paper with a thin knife.

Pralines can be stored in an airtight container at room temperature for up to 2 weeks.



Servings: 1 1/2 dozen

Source: *Louisiana Real & Rustic* (Lagasse)