



Easy Southern Pecan Pralines

Desserts

Prep Time: 10 mins **Cook Time:** 5 mins **Servings:** Yield: 24 **Source:** rosebakes.com

INGREDIENTS

- 1 cup brown sugar
- ⅓ cup heavy whipping cream
- ¼ cup salted butter (half a stick)
- 1 teaspoon pure vanilla extract (optional)
- 1 cup powdered sugar
- 1 ½ cups pecan halves

DIRECTIONS

Line a large cookie sheet with parchment paper.

Place the brown sugar, whipping cream, & butter in a medium saucepan. Bring to a boil over medium heat, stirring constantly. Start a timer and boil for 1 minute, then remove it from the heat. Immediately whisk in the powdered sugar, then gently stir in the pecans and vanilla extract. Working quickly, stir until smooth.

Allow the mixture to thicken and cool slightly, but it only takes a minute. You do not want the mixture to get too cool and begin to harden in the pot. If this happens, add a teaspoon of milk and stir until creamy, then begin dipping out.

Drop heaping spoonfuls of the praline mixture onto the parchment paper and allow it to cool and set up for at least 30 minutes.

NOTES

You can use half & half if you don't have whipping cream.