

# Pecan Pralines

RECIPE FROM OLD-FASHIONED CANDY RECIPE BOOK



## Ingredients

2 c brown sugar  
3/4 c heavy cream  
1 T butter  
1/8 t salt  
2 1/2 c SWP whole pecans

## Directions

In a heavy saucepan combine first four ingredients and cook over medium heat, stirring constantly, until sugar dissolves. Continue cooking and stirring until mixture registers 236 degrees on a candy thermometer. Be careful not to overcook! Remove from heat and let cool to lukewarm (about 110 degrees). Beat until mixture thickens and loses its glossy appearance. Stir in the pecans. Drop candy in patties by spoonful onto buttered cookie sheet.

\*\*Consider lining your pan with wax paper for easier removal.

\*\*I added the leftover syrup on top after the drops. It made more of a puddle but gave good coverage on the nuts. I would recommend just letting them drop to help them set faster.