

A batch of Pecan Pralines I made last night

Anyone who's ever been to New Orleans will remember the wonderful pecan pralines that are on sale across town. They are also a holiday tradition in the Southern States, as this gourmet candy is often given as a gift to celebrate seasonal holidays like Christmas. This is a very easy to make candy that looks a bit like a cookie, but it's not actually cookies, but a creamy pecan candy.

* Ingredients:

- 1 cup (207 g) sugar
- 1 cup (225 g) packed light brown sugar
- 3/4 cup (180 mL) heavy whipping cream
- 4 tbsp. Tbsp (56 g) unsalted butter, cubed
- 1/8 teaspoon baking soda
- 2 1/4 cups (212g) pecan halves
- 1/2 teaspoon of salt
- 1 teaspoon of vanilla extract

* Instructions :

1. Lay out parchment paper for making the pralines and have a tablespoon about the size of a tablespoon and ready to use.
2. Add everything except the pecans, salt and vanilla extract to a medium saucepan and heat over medium heat. Stirring until it begins to foam & boil.
3. When it starts to foam and boil, stir constantly until it reaches 236 degrees.

4. Remove from the heat and add the pecans, salt and vanilla extract.
5. Stirring vigorously with a rubber spatula about 3 1/2 min . The longer you stir, the thicker the mixture becomes. You don't want it to get too thick, otherwise it will be difficult to pick up the pralines and they will dry out firmer.
6. Quickly drop tablespoons of the mixture on parchment paper and allow them to cool and firm. If the mixture is too fine and spreads out more than you want, stir a little more. If the mixture starts to cool too much as you pick it up, put it back on the hot burner (but don't turn it on) and let it keep the mixture warmer. I find it helpful to stir the mixture every few spoons.
7. When the pralines are fresh and firm, store them in an airtight container.

ENJOY !