

# PRALINE CRUNCH

## Ingredients:

- 8 cups Crispix cereal
- 2 cups pecan halves
- 1/2 cup packed brown sugar
- 1/2 cup corn syrup
- 1/2 cup butter
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda

## Instructions:

1. Preheat your oven to 250°F (120°C).
2. In a large bowl, mix together the Crispix cereal and pecan halves.
3. In a medium saucepan over medium-high heat, combine the brown sugar, corn syrup, and butter. Bring the mixture to a boil, stirring occasionally.
4. Remove the saucepan from the heat and stir in the vanilla extract and baking soda until well combined.
5. Pour the hot syrup over the cereal mixture, tossing gently to coat evenly.
6. Transfer the coated cereal mixture into a 9×13-inch baking pan.
7. Bake for 1 hour, stirring every 20 minutes to ensure even baking.
8. Once baked, pour the mixture onto wax or parchment paper to cool.
9. Break the cooled mixture into pieces and indulge in the irresistible Praline Crunch!

Prepare to lose all self-control around this delicious treat!

