

Old-Fashioned Vanilla Pecan Pralines Recipe

Ultra-creamy with a soft bite



OVEN
240°F

TIME
5 min

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INGREDIENTS

1 ½ cups granulated sugar
¾ cup light brown sugar, packed
½ cup heavy cream
4 tablespoons unsalted butter
1 ½ cups pecan halves (lightly toasted)
1 teaspoon vanilla extract
Pinch of salt

DIRECTIONS

1. ? 1. Prep First: Line a baking sheet with parchment paper.
2. Lightly toast pecans in a dry skillet for 3-5 minutes over medium heat, stirring often. Set aside.
3. ? 2. Cook the Base: In a heavy-bottomed saucepan over medium heat, combine: Granulated sugar
4. Brown sugar
5. Heavy cream
6. Butter
7. Pinch of salt
8. Stir constantly until butter melts and sugar dissolves.
9. ? 3. Boil & Bubble: Bring mixture to a rolling boil, stirring often.
10. Boil for 4-5 minutes until thickened slightly and bubbling consistently.
11. You're aiming for soft ball stage (235-240°F) if using a thermometer.
12. ? 4. Finish & Beat: Remove from heat.
13. Stir in vanilla and toasted pecans.
14. Beat mixture with a wooden spoon for 2-3 minutes, until it starts to thicken and lose its gloss.
15. ? 5. Drop to Set: Quickly drop heaping spoonfuls onto prepared parchment.
16. Let cool for 20-30 minutes until set.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-vanilla-pecan-pralines-recipe/>