

Old-Fashioned Pecan Pralines - A Taste of Southern Tradition

Buttery, nutty, and melt-in-your-mouth sweet-



OVEN
230°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1... cups granulated sugar
- 1... cups light brown sugar
- ... teaspoon kosher salt
- 1 cup evaporated milk
- 1 stick (½ cup) unsalted butter
- 1 teaspoon pure vanilla extract
- 2 cups chopped pecans

DIRECTIONS

- 1.** Prep the Pans: Line two baking sheets with parchment paper, wax paper, or foil. This is where you'll drop the pralines once they're ready.
- 2.** Start the Sugar Base: In a heavy-bottomed saucepan over medium-high heat, combine the granulated sugar, brown sugar, salt, and evaporated milk. Stir occasionally as it comes to a boil.
- 3.** Watch the Temperature: Continue boiling until the mixture reaches 230°F, which should take around 8 minutes. You'll notice it thickening slightly.
- 4.** Add Flavor and Nuts: Stir in the butter, vanilla extract, and chopped pecans. Continue cooking until the mixture reaches 240°F, stirring continuously for about 2 minutes.
- 5.** Drop the Pralines: Once the mixture thickens and you can see the bottom of the pot as you stir, quickly drop spoonfuls onto the prepared baking sheets. Work fast-this mixture sets quickly!
- 6.** Let Them Cool: Allow the pralines to cool and firm up for 5-10 minutes before digging in.

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

Original recipe: <https://chefmaniac.com/old-fashioned-pecan-pralines-a-taste-of-southern-tradition/>