

## Classic New Orleans Pecan Pralines: Sweet, Buttery, and Irresistible

Buttery, Nutty, and Sweet Treats Straight from the South



OVEN  
**230°F**

TIME  
**8 min**

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SAVE  
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### INGREDIENTS

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

### DIRECTIONS

- 1. Prep Your Surface:** Line two baking sheets with parchment paper, wax paper, or foil. Have everything ready-this candy sets fast!
- 2. Boil the Sugar Base:** In a heavy-bottomed pot, combine granulated sugar, brown sugar, salt, and evaporated milk. Heat over medium-high and bring to a boil. Once boiling, reduce to a simmer and cook until the mixture reaches 230°F, stirring occasionally (about 8 minutes).
- 3. Add the Flavor:** Stir in butter, vanilla extract, and pecans. Continue cooking, stirring constantly, until the mixture thickens and reaches 240°F (soft-ball stage). This takes just a few minutes.
- 4. Scoop Fast:** Once thick and creamy, quickly scoop tablespoons of the mixture onto your lined baking sheets. The pralines harden quickly, so don't wait!
- 5. Cool and Enjoy:** Let cool for 5-10 minutes before enjoying. Store in an airtight container at room temperature for up to 1 week.

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

Original recipe: <https://chefmaniac.com/classic-new-orleans-pecan-pralines-sweet-buttery-and-irresistible/>