

Easy Pecan Pralines: Classic Southern Candy Recipe

Indulge in a taste of classic Southern charm with these incredibly delightful



TIME
5-7 min

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INGREDIENTS

- 1 ½ cups granulated sugar
- ¾ cup dark brown sugar, packed
- ½ cup whole milk
- 1 teaspoon vanilla extract
- 6 tablespoons real butter (unsalted recommended)
- 1 ½ cups pecans, coarsely chopped

DIRECTIONS

1. Let's get these delicious : Pecan Pralines cooking and setting!
2. Prepare : Work Surface: Before you start cooking, spread out several sheets of wax paper or silicone baking mats on your counter or a clean work surface. Have a tablespoon ready (a regular soup spoon is perfect for dropping the pralines). You'll need to work quickly once the mixture is ready.
3. Combine & : Melt Ingredients: In a 4-quart saucepan, combine the 1 ½ cups granulated sugar, ¾ cup dark brown sugar, ½ cup whole milk, 1 teaspoon vanilla extract, and 6 tablespoons real butter. Place the saucepan over low heat, stirring often, until the butter is completely melted and both sugars are fully dissolved. This usually takes about 5-7 minutes. Ensure no sugar crystals remain on the sides of the pot.
4. Boil the : Mixture: Increase the heat to medium-high. Bring the mixture to a rolling boil. Once it reaches a boil, lower the heat slightly to maintain a consistent boil, and let the mixture continue to boil for exactly 3 minutes, stirring constantly with a wooden spoon. The mixture will bubble up quite high during this stage, so be mindful of the heat.
5. Remove from : Heat & Stir: After precisely 3 minutes of boiling and constant stirring, immediately remove the pan from the heat. Add the 1 ½ cups coarsely chopped pecans. Now, stir constantly for exactly 2 minutes. During this stirring, the mixture will begin to thicken and become cloudy. This step is crucial for the pralines to set properly.

6. Drop onto : Wax Paper: As soon as the 2 minutes of off-heat stirring are complete, working quickly, use a tablespoon (like you would use to eat soup) to drop spoonfuls of the hot praline mixture onto the prepared wax paper. Work swiftly as the mixture will set rapidly. Aim for uniform sizes.
7. Cool & : Store: Let the pralines rest undisturbed on the wax paper for at least 15 minutes, or until they are completely cooled and firm to the touch. Once cooled and set, carefully peel them off the wax paper. Store the finished pralines in an airtight container at room temperature. This recipe typically makes 12 to 14 pralines.

SWAPS & NOTES

Sugars: The combination of granulated and dark brown sugar is crucial for the flavor and texture of classic pralines.

Whole Milk: Essential for the creamy consistency.

Vanilla Extract: Pure vanilla extract offers the best flavor.

Real Butter: Use real butter, not margarine, for the best taste and texture.

TIPS FOR SUCCESS

Prepare Ahead: Have your wax paper and spoon ready before you start cooking the caramel.

You'll need to work quickly at the end.

Stirring is Key (at specific times): Stir constantly on low heat until sugars dissolve.

Then, stop stirring during the 3-minute boil.

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