

No-Bake Coconut Pecan Praline Cookies: A Sweet & Easy Southern Treat

sweet, chewy, nutty, and buttery



TIME
30 min

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INGREDIENTS

- 1 cup shredded coconut
- 1 cup chopped pecans
- 1 cup brown sugar
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup milk
- 1 teaspoon vanilla extract
- 2 cups quick oats

Step-by-Step Instructions:

1. Prepare the Base:

- Brown sugar
- Butter
- Milk

2. Boil the Mixture:

3. Add Flavors:

- Vanilla extract
- Shredded coconut
- Chopped pecans

4. Mix in the Oats:

5. Shape the Cookies:

6. Let Them Cool:

7. Enjoy!:

Pro Tips for the Best No-Bake Praline Cookies:

Use Quick Oats - They blend better and help the cookies hold their shape.

Don't Overboil - Boil only for 1 minute or the sugar can crystallize, making the cookies too firm.

Want More Caramel Flavor? - Use dark brown sugar for a richer, deeper sweetness.

Prefer a Crunchier Cookie? - Toast the pecans lightly in a dry pan before adding them.

For Extra Sweetness - Drizzle melted chocolate on top once the cookies have set.

What to Serve with Coconut Pecan Praline Cookies:

Hot Coffee or Tea - The perfect sweet treat for an afternoon break.

A Glass of Cold Milk - Classic cookies-and-milk perfection!

Vanilla Ice Cream - Crumble the cookies over ice cream for a praline-inspired dessert.

Fresh Fruit - Serve alongside sliced bananas or strawberries for a fresh balance.

FAQs (From My Kitchen to Yours):

Why You Need These No-Bake Coconut Pecan Praline Cookies in Your Life:

DIRECTIONS

1. Prepare the Base: In a medium saucepan over medium heat, I combine:
2. Brown sugar
3. Butter
4. Milk
5. I stir constantly until the butter melts and everything is well combined.
6. Boil the Mixture: Once the mixture reaches a rolling boil, I let it boil for exactly 1 minute while stirring.
7. (This step is key! Boiling for too long can make the cookies too hard, while underboiling can make them too soft.)
8. Add Flavors: I remove the saucepan from heat and stir in:
9. Vanilla extract
10. Shredded coconut
11. Chopped pecans
12. The warm, nutty aroma at this stage is absolutely irresistible!
13. Mix in the Oats: Next, I add quick oats and stir until everything is well combined and evenly coated in the sweet praline mixture.
14. Shape the Cookies: Using a spoon or cookie scoop, I drop spoonfuls of the mixture onto wax paper or a parchment-lined baking sheet.
15. I slightly flatten each cookie with the back of a spoon for a neat, uniform shape.
16. Let Them Cool: I let the cookies sit at room temperature for about 30 minutes, allowing them to

firm up.

17. Enjoy!: Once set, they're ready to enjoy with a cup of coffee, milk, or straight off the tray!
18. Pro Tips for the Best No-Bake Praline Cookies: Use Quick Oats - They blend better and help the cookies hold their shape.
19. Don't Overboil - Boil only for 1 minute or the sugar can crystallize, making the cookies too firm.
20. Want : More Caramel Flavor? - Use dark brown sugar for a richer, deeper sweetness.
21. Prefer a : Crunchier Cookie? - Toast the pecans lightly in a dry pan before adding them.
22. For : Extra Sweetness - Drizzle melted chocolate on top once the cookies have set.
23. What to Serve with Coconut Pecan Praline Cookies: These buttery, nutty, caramelized cookies pair beautifully with:
24. Hot : Coffee or Tea - The perfect sweet treat for an afternoon break.
25. A Glass of : Cold Milk - Classic cookies-and-milk perfection!

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

Original recipe: <https://chefmaniac.com/no-bake-coconut-pecan-praline-cookies-a-sweet-easy-southern-treat/>