

Ultimate Praline Crunch: The Addictive 1-Hour Sweet Snack You Can't Stop Eating

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15 min

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INGREDIENTS

Swaps and Notes:

Nuts: You can easily swap the pecans for walnuts, sliced almonds, or a combination of nuts. Just ensure they are raw, not already roasted or salted.

Cereal: While Crispix is ideal because it holds its crunch, you can use Chex cereal (Corn, Rice, or a mix) as a substitute.

Salt: If you prefer a more pronounced salty-sweet contrast, add 1/4 teaspoon of fine sea salt to the caramel sauce before you add the vanilla. If using salted butter, omit the added salt.

Spice: For a wintery twist, stir in 1/2 teaspoon of cinnamon or a pinch of nutmeg with the vanilla extract.

Step-by-Step Instructions:

1. Prep the Oven and Pan:
2. Mix the Base:
3. Make the Caramel:
4. Boil the Sauce:
5. Finish the Sauce:
6. Combine Everything:
7. Bake It Low and Slow:
8. Cool and Crunch:

Tips for Success:

Parchment is Key: Do not use wax paper or aluminum foil without a heavy layer of non-stick spray.

Parchment paper ensures an easy release with no sticking.

Mind the Temperature: Using a low oven temperature is crucial. It slowly bakes the coating until it's perfectly crisp without burning the nuts or cereal.

Don't Skip the Stirring: The 15-minute stirs are essential. They redistribute the coating and guarantee every piece is crunchy and coated, preventing a large, solid block of caramel at the end.

The Baking Soda Magic: Don't skip the baking soda! It's what makes the coating aerated and crisp instead of sticky and chewy.

Serving Suggestions and Pairings:

Ice Cream Topping: Break it into small pieces and sprinkle it over vanilla bean ice cream or even a no-bake dessert like this No-Bake Oreo Cream Pie.

Mix-Ins: Stir a handful into your favorite brownie batter before baking.

Coffee Pairing: Serve a small bowl alongside a rich, dark-roast coffee or a warm glass of milk for the ultimate midnight snack.

Nutritional Information (Estimate per 1/2-Cup Serving):

Storage and Leftover Tips:

Storage: Store completely cooled Praline Crunch in an airtight container at room temperature. It will stay fresh and crunchy for up to 2 weeks.

Freezing: I don't recommend freezing this, as moisture can make the coating sticky.

If it gets sticky: If your climate is humid and the crunch loses its crispness, you can try spreading it back out on a baking sheet and toasting it in a 250°F oven for about 5-10 minutes, then cooling completely again.

More Recipes You Will Love:

For another easy nutty treat: [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#)

If you're craving chocolate and texture: [These Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime](#)

For a simple, sophisticated treat: [These Easy Coconut Macaroons Are My Favorite 3-Ingredient Treat](#)

If you love no-bake chocolate: [This Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings](#)

For the ultimate decadent dessert: [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#)

Final Thoughts:

DIRECTIONS

- 1. Prep the Oven and Pan:** Preheat your oven to 250°F (120°C). Line a large, rimmed baking sheet (a half-sheet pan is perfect) with parchment paper. This is non-negotiable for easy cleanup and preventing sticking.
- 2. Mix the Base:** In your largest bowl, gently combine the 8 cups of Crispix cereal and 2 cups of pecan halves. Set this aside near the stovetop.
- 3. Make the Caramel:** In a medium saucepan over medium heat, melt the 1/2 cup of butter. Stir in the 1/2 cup of packed brown sugar and 1/2 cup of light corn syrup until the sugar is fully dissolved and the mixture is smooth.
- 4. Boil the Sauce:** Bring the mixture to a full, rolling boil while stirring constantly. Let it boil for exactly 1 minute. Do not over-boil or the caramel may become too hard.
- 5. Finish the Sauce:** Remove the saucepan from the heat. Quickly stir in the 1 teaspoon of vanilla extract and the 1/2 teaspoon of baking soda. The mixture will immediately foam up and lighten in color-this is exactly what you want! The baking soda creates tiny air pockets that give the praline its signature crunch.
- 6. Combine Everything:** Immediately pour the foamy, hot caramel mixture over the cereal and pecans. Using a rubber spatula, gently and quickly stir until the cereal and pecans are evenly coated. Work fast, as the caramel will start to set up.
- 7. Bake It Low and Slow:** Spread the coated mixture in a single, thin layer on your prepared baking sheet. Place it in the preheated oven and bake for 1 hour

total. It is critical that you stir the mixture every 15 minutes to ensure all pieces get coated and toast evenly.

8. **Cool and Crunch:** Remove the baking sheet from the oven and set it on a wire rack to cool completely. This can take up to 2 hours. Do not try to rush this step! The Praline Crunch will harden as it cools. Once hardened, break it into satisfying clusters.
9. **Tips for Success: Parchment is Key:** Do not use wax paper or aluminum foil without a heavy layer of non-stick spray. Parchment paper ensures an easy release with no sticking.
10. **Mind the : Temperature:** Using a low oven temperature is crucial. It slowly bakes the coating until it's perfectly crisp without burning the nuts or cereal.
11. **Don't : Skip the Stirring:** The 15-minute stirs are essential. They redistribute the coating and guarantee every piece is crunchy and coated, preventing a large, solid block of caramel at the end.
12. **The : Baking Soda Magic:** Don't skip the baking soda! It's what makes the coating aerated and crisp instead of sticky and chewy.
13. **Serving Suggestions and Pairings:** This Praline Crunch is amazing on its own, but it's also a fantastic addition to other treats.
14. **Ice : Cream Topping:** Break it into small pieces and sprinkle it over vanilla bean ice cream or even a no-bake dessert like this No-Bake Oreo Cream Pie.
15. **Mix-: Ins:** Stir a handful into your favorite brownie batter before baking.
16. **Coffee : Pairing:** Serve a small bowl alongside a rich, dark-roast coffee or a warm glass of milk for the ultimate midnight snack.
17. **Nutritional Information (Estimate per 1/2-Cup Serving): Disclaimer:** This is an estimate and will vary based on exact ingredient brands and measurements.
18. **Export to : Sheets**
19. **Storage and Leftover Tips: Storage:** Store completely cooled Praline Crunch in an airtight container at room temperature. It will stay fresh and crunchy for up to 2 weeks.
20. **Freezing:** I don't recommend freezing this, as moisture can make the coating sticky.
21. **If it gets sticky:** If your climate is humid and the crunch loses its crispness, you can try spreading it back out on a baking sheet and toasting it in a 250°F oven for about 5-10 minutes, then cooling completely again.
22. **More Recipes You Will Love:** If you love sweet, crunchy, and nutty desserts, you need to check out these other favorites:
23. **For another easy nutty treat:** [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#)
24. **If you're craving chocolate and texture:** [These Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime](#)
25. **For a simple, sophisticated treat:** [These Easy Coconut Macaroons Are My Favorite 3-Ingredient Treat](#)

SWAPS & NOTES

Crispix cereal 8 cups Essential for the perfect crisp texture.

Pecan halves 2 cups Halves are best, but pieces work too.

Unsalted butter 1/2 cup (1 stick) Don't substitute with margarine.

Packed brown sugar 1/2 cup Light or dark brown sugar works.

TIPS FOR SUCCESS

Parchment is Key: Do not use wax paper or aluminum foil without a heavy layer of non-stick spray.

Parchment paper ensures an easy release with no sticking.

Mind the Temperature: Using a low oven temperature is crucial.

It slowly bakes the coating until it's perfectly crisp without burning the nuts or cereal.

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

Original recipe: <https://chefmaniac.com/ultimate-praline-crunch-the-addictive-1-hour-sweet-snack-you-cant-stop-eating/>