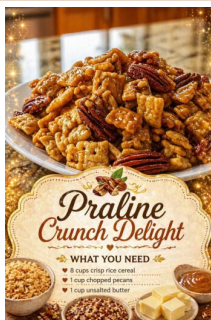


## Praline Crunch Recipe: Sweet, Crispy, Buttery, and Totally Addictive

8 cups crisp cereal squares or a crunchy cereal of choice



OVEN  
**250°F**

TIME  
**2 to 3 min**

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SAVE  
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### INGREDIENTS

- 8 cups crisp cereal squares or a crunchy cereal of choice
- 1 cup pecan halves or chopped pecans
- 1/2 cup unsalted butter
- 1 cup packed brown sugar
- 1/4 cup light corn syrup
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

### DIRECTIONS

1. Preheat the oven: Set your oven to 250°F and line a large baking sheet or roasting pan with parchment paper.
2. Prepare the base: Place the cereal and pecans in a large mixing bowl and toss lightly to combine.
3. Make the praline coating: In a saucepan over medium heat, melt the butter. Stir in the brown sugar, corn syrup, and salt. Bring the mixture to a gentle boil, stirring until smooth.
4. Cook briefly: Let the mixture bubble for about 2 to 3 minutes, then remove it from the heat.
5. Add vanilla and baking soda: Stir in the vanilla and baking soda. The mixture will foam slightly.
6. Coat the cereal mixture: Pour the praline mixture over the cereal and pecans, tossing quickly and carefully until everything is evenly coated.
7. Bake: Spread the mixture onto the prepared baking sheet and bake for 45 minutes, stirring every 15 minutes to help the coating crisp up evenly.
8. Cool: Remove from the oven and let the mixture cool completely. As it cools, it will harden and become perfectly crunchy.
9. Break apart and serve: Once cool, break into clusters and store or serve.

### SWAPS & NOTES

Cereal: Crisp rice or corn-based square cereals work especially well because they hold their crunch under the praline coating.

Pecans: Pecans give this recipe that classic praline flavor, but walnuts can also work in a pinch.

Corn syrup: This helps create that glossy, candy-like coating and smooth texture.

Vanilla: A little vanilla rounds out the caramel notes and gives the mixture a richer finish.

## TIPS FOR SUCCESS

The key to great praline crunch is even coating.

Stir thoroughly after pouring the caramel over the cereal so every piece gets some of that buttery praline flavor.

During baking, stirring at regular intervals helps prevent any sticky patches and gives you that crisp finish throughout.

Another tip is to let it cool completely before storing it.

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

Original recipe: <https://chefmaniac.com/praline-crunch-recipe-sweet-crispy-buttery-and-totally-addictive/>