

## Easy 3 Ingredient Pecan Pralines for a Classic Southern Sweet

Southern 3 Ingredient Pecan Pralines



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### INGREDIENTS

- 3 simple ingredients for the pralines
- Pecans
- A sweet base ingredient
- A creamy or buttery ingredient

### DIRECTIONS

1. Prepare your workspace. Line a baking sheet, tray, or countertop-safe surface with parchment paper or wax paper.
2. Measure the ingredients. Have the pecans and remaining ingredients ready to go before you start cooking.
3. Cook the candy mixture. Combine the sweet base and creamy ingredient in a saucepan and cook according to your recipe method until smooth and fully combined.
4. Add the pecans. Stir in the pecans and mix until they are well coated.
5. Spoon into rounds. Drop spoonfuls of the praline mixture onto the prepared parchment or wax paper.
6. Let them set. Allow the pralines to cool completely until firm.
7. Serve or store. Once set, enjoy right away or store in an airtight container.

### SWAPS & NOTES

Pecans: Fresh pecan halves or chopped pecans both work well.  
Halves give a more traditional praline look, while chopped pecans make the candy a little easier to scoop and portion.

Sweet component: This is what gives pralines their signature candy texture and sweetness.

Be sure to measure carefully for the best consistency.

### TIPS FOR SUCCESS

Work quickly once the mixture is ready, because pralines tend to start setting fast.  
Having your parchment paper ready beforehand makes the whole process much easier.  
Use fresh pecans for the best flavor.

Since this is such a simple recipe, every ingredient stands out.

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Original recipe: <https://chefmaniac.com/easy-3-ingredient-pecan-pralines-for-a-classic-southern-sweet/>