

A Recipe From *tikkido*

New Orleans Pralines

<https://tikkido.com/blog/Pralines-recipe>

Praline Ingredients:

- 1 ½ cups toasted pecan halves and pieces
- 1 ½ cups white sugar
- ¾ cups brown sugar
- 6 Tablespoons butter
- ½ cup cream
- 1 teaspoon vanilla

Instructions:

1. Heat sugar, brown sugar, butter, cream, and vanilla in a large saucepan over medium heat. Stir occasionally, and heat until the mixture reaches 240 degrees Fahrenheit (softball stage).
2. When the mixture reaches 240 degrees Fahrenheit, remove from heat and quickly mix in the pecans. Stir vigorously for 1-2 minutes, until the mixture starts to thicken and crystallize slightly.
3. At this point, be prepared to move quickly. As fast as possible, spoon the candy mixture onto the parchment sheets. The mixture hardens quite rapidly once removed from the heat, so don't worry about making perfect circles; just worry about getting the candy on the parchment.

