

Pecan Pralines

Quantity	Unit	Ingredients
8	oz.	Butter, soft
12	oz.	Brown Sugar
6	oz.	Cream
		Vanilla extract
7	oz.	Powder Sugar
14	oz.	Toasted Pecan halves

Procedure:

1. Bring butter, sugar, vanilla and cream to a boil. Boil for 1 minute
2. Whisk in the powder sugar and pour into a shallow pan
3. Stir as the mixture cools, add the pecans
4. Spoon onto a lined tray when the praline is cool enough to not run too much
5. Allow to cool
6. They can be dipped in melted chocolate!