



# Pecan Pralines



YIELDS: 24 PIECES

TOTAL TIME: 60 MINS

*Originating in 17th-century France, pecan pralines have become a Southern staple and a famous Louisiana confection. Their rich, decadent flavor makes it nearly impossible to eat just one. But don't take our word for it; make a batch for yourself and see if you can resist.*

## Ingredients

- 3 cups packed light brown sugar
- 1 c. heavy cream
- 6 tbsp. salted butter, cubed
- 1/4 cup light corn syrup
- 1/2 tablespoon cream of tartar
- 2 tsp. vanilla extract
- 3 cups pecan halves, toasted
- Flaky sea salt, for sprinkling



## Directions:

1. Line two baking sheets with parchment paper.
2. Stir together the brown sugar, granulated sugar, heavy cream, butter, corn syrup, cream of tartar, and salt in a 4-quart saucepan. Cook over medium heat, stirring frequently, until the mixture comes to a boil. Boil, stirring frequently, until a candy thermometer reads 238°, about 5 to 7 minutes.
3. Remove from heat. Let cool for exactly 20 minutes.
4. Stir in vanilla and pecans, and continue to stir gently, just until the mixture begins to thicken and lose its gloss, 1 to 2 minutes. (Do not over-mix!) Working quickly, drop the pecan mixture by heaping tablespoonfuls onto the prepared baking sheets. Sprinkle the tops of the pralines with sea salt.
5. Let the pralines stand until cool, about 20 minutes.