

Pecan Pralines

Makes 16-18

- Gift Mix
- ½ cup half and half
- 3 tablespoons unsalted butter
- 1 teaspoon vanilla extract



Pecan Pralines

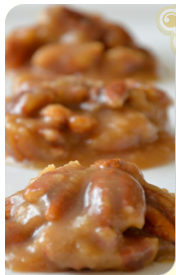
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1. Remove pecans from the jar and set aside.
 2. In a saucepan over medium heat, combine sugars, half and half and butter. Using a heat resistant or wood spatula stir mixture to 232°F.
 3. At 230°F add remaining ingredients and stir to 237°F. Remove from heat and let mixture cool undisturbed and uncovered to 214°F.
 4. At 212°F stir mixture for a few seconds and drop tablespoons full on wax paper or on a silicone baking mat. Let harden.
- ! (If the mixture firms or crystallized before it was dropped, reheat with a few drops of water. Cool slightly and drop on wax paper or baking mat.)

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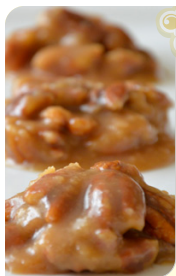
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