

Team Smith Favorite RECIPES

TITLE

*Homemade Pecan
Pralines*

PREP TIME

5 Minutes

TOTAL TIME

15 Minutes

INGREDIENTS

- 1/2 cup evaporated milk
- 1 cup white granulated sugar
- 1 cup packed brown sugar
- 1/4 cup of real butter
- 2 1/2 cups of roasted pecans (I use halves for chunky pralines)
- 1 tablespoon of Real Vanilla Extract



DIRECTIONS

Cook on medium/high for about 5 minutes—stirring the entire time 1/2 cup evaporated milk, 1 cup white granulated sugar, and 1 cup packed brown sugar.

Stir in and cook another 5 minutes on medium/high 1/4 cup of real butter and 2 1/2 cups of roasted pecans (I use halves for chunky pralines). When you reach a foaming boil, a point that you'll not see any granules of sugar anymore, take off of fire and add 1 tablespoon of Real Vanilla Extract. Keep stirring in very broad strokes to allow the candy to start to cool. As the candy mixture starts to thicken, drop on wax paper to allow to harden. Move quickly, it will turn to candy fast! Enjoy!



RECIPE SUBMITTED BY:

Selina Ann Loupe



Happy Thanksgiving!

TEAM SMITH
1 in Client Referrals!
Team Smith w/ eXp Realty
4626 Sherwood Common Blvd., Suite 404,
Baton Rouge, LA 70816
225.953.8889
www.TeamSmithSells225.com



Licensed by Louisiana Real Estate Commission