


Mr. Sweeney's Perfect Pecan Praline Recipe ♥



Directions:

1. Line a large baking tray with parchment paper.
2. Place the brown sugar, whipping cream, butter and vanilla in a medium saucepan. Bring to the boil over medium heat, stirring constantly. Boil for about a minute then remove from heat. 
3. Quickly stir in sieved powdered sugar.
4. Gently stir in pecans.
5. Allow the mixture to thicken and cool slightly. This only takes a minute or two.
6. Drop spoonfuls of mixture onto baking tray and allow to cool for thirty minutes. (or if you want them to set faster, place them in the refrigerator!)



♥ Always ask a grown-up to help you. ♥

