



## AUNTIE'S PRALINES

- 1 Cup Brown Sugar
- 2 Cups White Sugar
- 1 Cup Evaporated Milk
- 3 Tablespoons Corn Sirup
- 1/4 Teaspoon Salt
- 2 Tablespoons Butter
- 1 Teaspoon Maple Flavoring
- 1 Teaspoon Vanilla
- 1 Cup Broken Pecans
- 1/2 Cup Pecan Halves

## DIRECTIONS

1. Cook sugars, cream, sirup, and salt to soft ball stage, 236 degrees.
2. Remove from heat.
3. Add butter and flavorings.
4. Stir until sirup begins to thicken.
5. Add broken pecan pieces and drop from a spoon into cakes on waxed paper placed on a cookie sheet.
6. Press pecan halves into the surface, working quickly as the cakes harden fast.
7. When hardened removed from waxed paper.
8. Wrap each praline in waxed paper individually.