



THE J.M. SMUCKER Co

# Pecan Praline Candy

**Prep Time Cook Time Serves Difficulty**

40 mins 15 mins 24 N/A

## Ingredients

- 1 1/2 cups each granulated sugar and packed brown sugar
- 3 tbsp dark corn syrup
- 1 cup Carnation® Evaporated Milk

Evaporated Milk

- 2 tbsp salted butter
- 1 tsp vanilla extract
- 1 1/2 cups pecans

## Directions

### Step 1:

Line a 10" x 15" baking sheet with sides with parchment paper.

### Step 2:

Combine sugars, corn syrup, evaporated milk and butter in medium saucepan. Place on medium heat and stir mixture constantly until it comes to a boil. Stir and boil constantly, until mixture reaches 236°F on candy thermometer, about 15 minutes. Remove from heat and cool 10 minutes. Carefully stir in vanilla and pecans and continue stirring 2 minutes, to cool down mixture. Pour onto prepared baking sheet and spread mixture to about 1/4" thick. Let cool. Break into pieces.

## Images

