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.

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