

# Princess & the Frog

## Evangeline's Pralines Makes 1-50 depending on size

### Ingredients:

1½ cups of Sugar

¾ cups of Brown Sugar

½ cup of Milk

6 tablespoons of Butter (¾ of a stick)

1½ cups Pecans (Roasted optional)

1 teaspoon of Vanilla

### Directions:

Combine all ingredients in a medium saucepan and bring to a boil achieving “softball stage”\* (238-240°). Remove from heat. Stir until mixture (stirring constantly), becomes creamy and cloudy, and pecans stay suspended in the mixture. Spoon out on buttered waxed paper, or parchment paper. When using waxed paper, be sure to buffer with newspaper underneath, as hot wax will transfer to whatever is underneath.

NOTE: To roast pecans, bake them on a sheet pan at 275° for 20-25 minutes, until slightly browned and fragrant.

OPTIONAL: Praline sauce ( add 1/2 cup corn syrup to mixture.)



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