



Pralines

INGREDIENTS:

- 3 cups of sugar
- 1 1/4 cups of hot water
- 1 1/4 cups of chopped pecans
- 24-36 pecan halves
- 1/4 teaspoon of cream of tartar
- 1 teaspoon of maple extract

DIRECTIONS:

- Use oil or butter to coat a mini muffin tin well.
- Place all ingredients (except the whole pecans) into a large saucepan and heat over stove, stirring occasionally, until it reaches 234F degrees.
- Remove from heat and stir for 5-8 minutes until the candy loses its glossy look and gets more cloudy and granular.
- Spoon (carefully!!!) into well- greased muffin tin.
- Press a pecan half into the top of each praline and allow to cool.
- When cooled, tip onto clean surface and ENJOY!