

# Betty's Pecan Pralines



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In this video, Betty demonstrates how to make Pecan Pralines. This is a recipe that is composed of buttermilk, soda, sugar, butter, salt, vanilla, and pecans. The pralines are "soft," as opposed to traditional sugary pralines. This has been one of my family's favorite confections for many years, and we usually have these pralines during the holiday season. However, they are delicious any time of the year!

Ingredients:

- 1 cup buttermilk
- 1 teaspoon baking soda
- 3 cups sugar
- 1 cup butter, melted and cooled to lukewarm
- 2 tablespoons light corn syrup
- pinch of salt
- 1 teaspoon vanilla extract
- 3 cups chopped pecans

In a large pot, combine 1 cup buttermilk with 1 teaspoon soda, stirring until the soda is dissolved. Add 3 cups sugar, 1 cup melted butter, 2 tablespoons corn syrup, and a pinch of salt. Bring mixture to a boil over medium heat. Reduce heat and cook, stirring constantly, until mixture reaches soft ball stage (236 degrees F). Remove from heat and let stand until lukewarm (110 degrees F). Add 1 teaspoon vanilla and 3 cups chopped pecans. Beat until mixture begins to thicken and loses its gloss. Drop by tablespoonfuls (or size of your choice) onto waxed paper. Let stand until firm. Serve on a nice platter or in a candy bowl. You may store these in an airtight container. Or, you may freeze these and thaw when ready to serve. If you are having guests for New Year's Eve or New Year's Day, this is a gorgeous and luscious addition to your party. I hope you enjoy the pralines! Have a Happy New Year! --Love, Betty