

PRALINES

*Kettle size is 18" across by 9" deep and the mixer blades fit the sides of the kettle. This recipe makes approximately 70 pralines of about 3 ½" diameter.

1. Add water and cream powder to kettle and mix together with wire whisk.
2. Add remaining ingredients.
3. Start the mixer and turn on the stove to a medium heat level.
4. When the batch starts to boil put the thermometer into the bowl, making sure that the thermometer does not touch the mixer blades. Depending on the thermometer length, you slide a 1" pipe about 10 ½" in length over the neck of the thermometer to keep it high enough so that it does not touch the blades.
5. Cook to 225 degrees and slowly add pecan pieces.
6. Cook to 234 degrees (this should take about 15 minutes) and shut off the heat. The temperature will continue to rise after the heat is off, to about 236 degrees. Remove the thermometer.
7. Let the mixer continue to turn for about 15 minutes. At this time the batch should be thick enough to dip so that the candy does not flatten out too much.
8. Remove the mixer from the kettle and set aside.
9. Dip the pralines on parchment release paper or a greased marble table using a #40 melon scoop. If two people are doing the dipping, the last amount of pralines out of the kettle will not be as grainy.
10. Let cool for about 15 minutes.