

Pralines

In small kettle with power mixer, mix water with cream powder.

Add sugar, corn syrup, butter, and soda.

Cook to _____ (242 degrees).

Check pralines for proper grain formation.

When grain is properly formed, remove kettle from stove and place on kettle stand.

Add vanilla and mix thoroughly.

Add pecan pieces and mix thoroughly.

Stir until the syrup grains and gets thick. This may take about 4 to 5 minutes.

If you don't stir long enough, the pecans will float to the top and the finished product will be sugary. Then using a #40 melon scoop, dip the candy onto a greased table. Two people should be used as the batch will set up quickly and the pralines will not look as good if not dropped soon enough.

Let cool about 15 minutes.

Put on a tray in the fudge case. The expected shelf life on these is about 3 to 5 days.