



### Buttermilk Pralines

#### Ingredients:

- 2 cups packed dark brown sugar
- 1 cup buttermilk
- 2 tablespoons butter
- 2 cups broken or chopped pecans

#### Directions:

**1.** Butter the sides of a heavy 2-quart saucepan. In the saucepan combine brown sugar and buttermilk. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take 6 to 8 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to pan. Cook over medium-low heat, stirring occasionally, until thermometer registers 234 degree F, soft-ball stage. Mixture should boil at a moderate, steady rate over entire surface. Reaching soft-ball stage should take 20 to 25 minutes.

**2.** Remove saucepan from heat. Add the 2 tablespoons butter, but do not stir. Cool, without stirring, to 150 degree F. This should take about 30 minutes. Remove candy thermometer from saucepan. Immediately stir in pecans. Beat vigorously with a wooden spoon until candy is just beginning to thicken, but is still glossy. This should take 3 to 4 minutes.

**3.** Quickly drop the candy from a teaspoon onto a baking sheet lined with waxed paper. If the candy becomes too stiff to drop easily from the spoon, stir in a few drops of hot water. Store tightly covered. Makes about 36 pralines.

**Brown Sugar Pralines:** Prepare Buttermilk Pralines as directed above, except substitute 1 cup light cream for buttermilk.

**Make-Ahead Tip:** Up to 3 days ahead, prepare pralines. Store at room temperature in a tightly covered container.

