

Pralines

<http://userealbutter.com/2016/03/07/pralines-recipe/>
from *The Kitchn*

1 1/2 cups (12 oz.) granulated sugar
3/4 cup (6 oz.) light brown sugar
1/2 cup heavy cream
6 tbsps unsalted butter
pinch salt
1 tsp vanilla extract
1 1/2 cups pecans, toasted

Line baking sheets or your work surface with parchment paper or silpat – enough area to drop all of your pralines. Have an extra spoon available in case you need to scrape the pralines off your main spoon. Use a 4-quart saucepan for this recipe to avoid having the caramel boil over during the cooking process.

Place all of the ingredients in a medium to large saucepan set over high heat. The saucepan should be fitted with a candy thermometer. Stir to combine the ingredients and continue to stir occasionally. Bring the contents to a boil. At this point, start to stir constantly. Let the caramel boil for 3 minutes until it reaches a temperature of 238°-240°F. [At my altitude, the target temperature is 221°-223°F. The general formula is to reduce the target temperature by 1°F for every 500 feet above sea level.] Remove the pan from the heat and continue to stir vigorously. The caramel will transform from translucent to cloudy and will thicken. When the liquid becomes grainy in texture, it is time to start dropping pralines. Working quickly (you don't want it to solidify before you're done dropping pralines), drop by the spoonful onto the parchment or silpat about an inch apart. Let the pralines cool for 10 minutes. Makes about 5 cups. Keep in an air-tight container for several days.