

Pecan Pralines

Amount	Measure	Ingredient - Preparation Method
5	tablespoons	unsalted butter
1	cup	light brown sugar
1	cup	sugar
1	cup	melted vanilla bean ice cream
9 1/2	ounces	chopped pecans (2.5 cups)

Line 2 baking pans with parchment, butter parchment, and set aside. In a medium pot over medium-low heat, combine sugars and ice cream, stirring with a clean, metal spoon until sugars are dissolved. Using a pastry brush dipped in water, brush down sides of pot.

Add 5 tablespoons of butter and stir to combine. Fit pot with a candy thermometer, increase heat to medium and let cook until 240. Remove from heat and stir in pecans and 1/2 tspn salt until slightly opaque, 30 to 60 seconds.

Drop praline mixture by 2 heaping tablespoons, onto prepared pans. Let cool until set, about 30 minutes.

Yield: "16"