## Ingredients

- 2 cups sugar
  1 tsp soda
  1 cup buttermilk
- 1/8 tsp salt •
- 2 tbsps butter
  2 1/2 cups pecans

## Instructions

In a heavy saucepan combine sugar, soda, buttermilk, salt and butter. Cook over high heat for five minutes, stirring constantly until candy reaches soft ball stage approximately 5 minutes.

Remove from heat and it cool slightly; add the pecans. Beat until light and creamy. Drop by tablespoons onto wax paper and let cool.

## Notes

Handwritten recipe found among Granny's recipes.

## Summary Yield: 24 Prep Time: 20 minutes Category: Candy Cuisine: Creole Tags: pecans, Sugar, pralines