Pralines

Ingredients

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

Summary

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

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.