



Easy Pecan Pralines - Texas Style



Ingredients

1 cup whip cream
1 box dark brown sugar
2 Tablespoons margarine or butter
2 cups pecan pieces (not broken too small)

Directions

Stir together whip cream and brown sugar in very large microwave safe mixing bowl. Cook in microwave on High for 13 minutes. Open microwave about half way through cooking time and give the mixture a stir or two to make sure it is mixed well.

When time is up, take bowl out of microwave, add butter and stir until butter is melted. Add nuts, stir for a couple of minutes or so until mixture starts to thicken slightly. Quickly drop by spoonfuls on a sheet of foil. Allow pralines to cool and then put them in a covered container.

*If mixture is removed from bowl too quickly (too hot and shiny), the pralines will be too thin and may remain sticky. If the first one spreads out too much just put it back in the bowl and stir mixture for a minute or so more. If mixture gets too cool (dull in appearance) before it is spooned out on foil, it may become too firm to make individual pralines, but it can always be broken into chunks and eaten. Less attractive, but still good. Make a couple of batches and you will be able to tell when the mixture is right for spooning.

Chocolate lovers can add 1/2 cup of chocolate chips to hot mixture along with the butter. The chips will melt completely producing "chocolate pralines."

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