

Pecan Pralines



Makes about 20 pralines

**2 cups white sugar
2 cups light-brown sugar
2 teaspoons vanilla extract
6 tablespoons light corn syrup
4 cups pecans
1 generous tablespoon unsalted butter
2/3 cup whole milk**

Mix all ingredients very well in a large saucepan. Turn stove on medium-high heat and bring mixture to a boil; continue to cook, stirring frequently, until a candy thermometer registers 234 degrees (candy will be at soft-ball stage). Remove from heat and stir for 1 to 2 minutes, or until mixture is not so glossy. Quickly spoon pralines onto trays lined with parchment paper. Let cool for about 20 minutes.