**My Version from Grand Ma:**



2 cups white sugar

2 cans condense milk

Bag of pecan pieces or halves

Tee spoon of vanilla extract

½ stick of unsalted or salted butter

Sturdy pot (preferably non-stick w/a handle)

Combine the condense milk and sugar in your pot (size for making a stew let’s say) over medium heat. With a wooden spoon (or largest spoon you have), stir until the sugar dissolves and ingredients are well blended. Continue to cook, **stirring, stirring, and more stirring** until smooth and light brown, about 8 minutes.

Add the vanilla and pecans and continue to cook, **stirring**, until the mixture turns a darker brown. You want to keep stirring as the mixture will start to stiffen.

Remove from the heat and drop by the spoonful onto wax paper or create a sheet of candy on a well buttered sheet pan. Let cool.

Use a good knife (a butter knife works well 😊) to cut into 1” X 2” blocks. Pralines can be stored in an airtight container at room temperature for up to 2 weeks.

**Easiest and quick version:**

I saw this recipe on FB from a share, and thought I’d share:

