

Microwave Pralines

By Harold McGee

YIELD About 30 pralines

TIME 30 to 40 minutes

INGREDIENTS

3 cups pecans
1½ cups granulated sugar
1½ cups light brown sugar
¾ cup heavy cream
⅓ cup milk
⅓ cup butter
¾ teaspoon salt
1 teaspoon vanilla extract

PREPARATION

Step 1

Spread the pecans on a baking sheet and bake in a 350-degree oven until lightly toasted, 10 to 15 minutes.

Step 2

Combine all the ingredients except the pecans and vanilla extract in a 4-quart glass bowl. Heat in a microwave oven on high power for 5 minutes. Using oven mitts or potholders, carefully transfer the bowl to a countertop and stir with a heat-resistant spatula. Return to microwave and heat for 5 more minutes.

Step 3

Stir in the pecans and heat for another 5 minutes. Stir and check the temperature with a digital or candy thermometer. If it reads 240 degrees, proceed to Step 4. If not, continue heating on high power, stirring and checking the temperature every minute until it does.

Step 4

Remove from oven and let the mix sit undisturbed. After 20 minutes, add the vanilla extract and stir vigorously until it becomes cloudy and creamy. Using 2 spoons, scoop and shape into 2-inch-diameter mounds on a baking sheet lined with foil, parchment paper or a silicone mat. If the mix becomes too hard to shape, reheat for 15 seconds. Let the pralines rest for 30 minutes. Keep stored in an airtight container.

PRIVATE NOTES

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12/29/22 Came out kind of grainy still good
though don't make too big