



Pecan Praline

1 cup pecans
3 tbsp. butter
3 tbsp. heavy cream
1/4 cup light brown sugar
Dash of salt

Preheat oven 400°

Place butter in large sauce pan on medium heat
Pour in pecans, sugar and heavy cream once butter has melted.
Stir to coat
Keep stirring until mixture is well blended and evenly coated.

Place a sheet of parchment paper on bottom of cookie sheet to cover.
Pour pecan mixture onto parchment paper and spread out evenly to create a thin layer.
Sprinkle a dash of salt over mixture
Bake until bubbly but be sure to watch to make sure pecans don't burn- about 8 minutes
Take out cookie sheet and set aside to cool.
Once cooled will be crispy and may sprinkle brittle mixture over sweet potato recipe.
Or just eat plain!

Also add a dash of cayenne pepper to mix while in saucepan to use for a salad topping.