
Anne's Pralines

These just melt in your mouth.

Recipe was given to me by Anne Wilkinson in Manassas.
She made these every year for her Christmas open
house.

Quantity	Ingredients	Preparation Notes
1 C	Butter or Margarine	☛ Cream all ingredients together.
1 C	Confectioner's Sugar	☛ Form into 1" balls
2 C	Flour	☛ Place on ungreased cookie sheet and make a thumbprint in each.
1 Tbsp	Vanilla	☛ Bake at 375 for 13 - 17 minutes - do not brown.
1 C	Pecans, finely chopped	☛ Cool on racks
Filling		☛ Make Filling
1/2 C	Butter or Margarine	☛ Melt butter in saucepan
1 C	Brown Sugar	☛ Add brown sugar and salt
Dash	Salt	☛ Bring to a boil for 2 minutes stirring constantly
1/2 C	Evaporated Milk	☛ Add milk and bring to a boil again for 2 min temp should reach 232 degrees
2 C	Powdered Sugar	☛ Remove from heat and cool to luke warm.
		☛ Stir in powdered sugar and vanilla
		☛ Beat with a wooden spoon until smooth.
1/2 tsp	Vanilla	☛ Fill each thumbprint with about 1/2 tsp of filling.