





Praline Crunch

A delightful treat offering a perfect blend of sweet and crunchy textures, this recipe is sure to satisfy any sweet tooth.

 Snack

 Dessert

 Prep Time	 Cook Time	 Servings
0 Minutes	0 Minutes	N/A
 Difficulty	 Diet	 Ingredients
Easy	N/A	7

Directions

- Preheat oven to 250°F (120°C).
- In a large bowl, mix Crispix cereal and pecan halves. Set aside.
- In a medium saucepan over medium-high heat, combine brown sugar, corn syrup, and butter. Bring to a boil, stirring occasionally. Remove from heat and stir in vanilla extract and baking soda.
- Pour the hot caramel mixture over the cereal and pecans, tossing until evenly coated.
- Spread the mixture into a 9x13-inch baking pan. Bake for 1 hour, stirring every 20 minutes.
- Transfer to wax or parchment paper to cool completely. Break into pieces.
- Store in an airtight container for up to a week or serve immediately.

Ingredients

Name	Measurement	Quantity	Notes
Butter	Cups	1/2	
Corn syrup	Cups	1/2	
Crispix cereal	Cups	8	
Vanilla extract	Teaspoons	1	
Baking soda	Teaspoons	1/2	
Brown sugar	Cups	1/2	Packed
Pecan halves	Cups	2	Salted preferred

