**New Orleans Pralines (Ann Deagle)**

Serves 24-32 candies

30 minutes

**INGREDIENTS**

* 2 cups pecans
* 1 cup brown sugar
* 1 cup granulated sugar
* ⅓ cup unsalted butter
* ½ cup evaporated milk
* 1 teaspoon kosher salt
* 1 teaspoon maple extract
* 1 teaspoon bourbon whiskey extract or 1 tablespoon bourbon

**PREPARATION**

1. Line a baking sheet with parchment paper. Coat lightly with cooking spray. Set aside.
2. Lightly toast pecans in a dry pan until fragrant. Remove from heat and set aside.
3. Combine brown sugar, granulated sugar, evaporated milk, and salt in a large saucepan over medium heat. Stir frequently until mixture becomes thick and creamy.
4. Add butter and toasted pecans, maple extract, and bourbon extract to the saucepan and stir frequently until butter is melted and mixture has thickened.
5. Cool mixture slightly, about 5 minutes, before scooping out a heaping tablespoon of the praline mixture. Drop a spoonful of mixture onto prepared baking sheet. Leave space between each as candy will spread slightly as it cools.
6. Cool completely before serving.