

Praline Sauce by Lynn's Recipes



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This is a recipe that I saw Paula Deen make on her show some years back. It is really good to pour over cheesecake, pound cake, ice cream, beignets, or whatever else you prefer.

Ingredients:

- 2 Tablespoons light brown sugar
- 2 Tablespoons cornstarch
- 1 cup dark corn syrup
- ½ cup chopped pecans
- 1 teaspoon vanilla extract

In a heavy saucepan, stir together the brown sugar and cornstarch. Stir in the corn syrup and cook over medium heat, stirring constantly, until thick. Remove pan from heat and stir in nuts and vanilla. Cool slightly. Store in refrigerator. This can be reheated in the microwave on a low setting.

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Lynn's Recipes: March 2011
www.lynnrecipes.com

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