



Ingredients

- 1 pound light brown sugar
- 1 8 oz. container regular Cool Whip
- ½ cup chopped pecans
- 2 tablespoons butter

What To Do:

Mix together brown sugar and Cool Whip in a large bowl that can stand microwave heat (I suggest a 2 quart Pyrex measuring bowl with a handle). Microwave mixture on high for 5 minutes, remove from microwave and stir vigorously with a wooden spoon for 2 minutes. Add pecans and return to microwave for 6 minutes on high. Remove from oven, add butter and stir until mixture loses gloss and begins to thicken.

Turn out on a Silpat sheet or a very smooth surface that has been coated with cooking spray. **DO NOT USE WAX PAPER IT WILL MELT!**

Makes approximately 16 praline patties. Allow to cool thoroughly.