



## New Orleans Bourbon Pralines

- 6 Tablespoons butter
- 1/3 cup heavy whipping cream
- 1 cup brown sugar
- 1 teaspoon Cookie Nip
- 2 Tablespoons Bourbon (leave it out if you don't like it)
- 1 cup powdered sugar, sifted
- 1 teaspoon baking soda
- 1 cup coarsely chopped, toasted, lightly salted pecans

Line a cookie sheet with parchment paper and set aside. In a sauce pan, bring butter, cream, brown sugar, Cookie Nip and Bourbon to a boil. Set a timer for one minute and stir continuously with a spatula for the one minute. Remove from heat and stir in baking soda until the mixture is puffy. Add powdered sugar and continue stirring until the mixture is smooth. Stir in the pecans. Continue stirring with the spatula until the mixture thickens before spooning it out.

Drop by heaping spoonful on to the parchment paper. Allow a half hour for candies to cool and harden. If you particularly like the salty/sweet combination, Sprinkle pralines with a pinch of salt before they cool. Recipe yields 12-15 pralines.

\*\*\*Cookie Nip is available at [Cookienip.com](http://Cookienip.com)\*\*\*