

Praline Pecan Crunch



Level: Easy

Prep Time: 15 minutes

Serves: about 10

Cooking Time: 60 minutes



1 (16 oz.) box Quaker Oatmeal Squares (Crunchy Oat Cereal)

2 cups pecan halves

$\frac{1}{2}$ cup light corn syrup

$\frac{1}{2}$ cup dark brown sugar, firmly packed

$\frac{1}{4}$ cup (or $\frac{1}{2}$ a stick) unsalted butter

$\frac{1}{2}$ tsp. baking soda

1 tsp. vanilla

Preheat oven to 250°. Combine the cereal and the pecans in a 9x13 pan. Set aside.

In a medium-sized microwaveable bowl, add the corn syrup, brown sugar, and butter. Microwave on high for $1\frac{1}{2}$ minutes. Stir until combined. Depending on the strength of your microwave, heat the corn syrup mixture for 30 to 60 more seconds, or until the mixture is boiling. Add the baking soda and vanilla. Stir the mixture until all are combined and the mixture is frothy. Pour half of the corn syrup mixture over the cereal and nuts. Mix well. Pour the remaining corn syrup over the cereal again and mix until all the nuts and cereal are coated evenly.

Bake for 1 hour total, stirring the cereal and nut mixture every 20 minutes. When done baking, evenly spread the cereal and nuts on a large, unlined baking sheet or pan to cool. Break into pieces when completely cooled.

Notes:

- Do not line any of the pans with wax or parchment paper, even when cooling. The nuts and cereal will stick to the paper.