

Aunt Bill's Microwave Candy

2 cups sugar
 1 teaspoon baking soda
 1 cup buttermilk
 3/4 cup butter
 1 teaspoon vanilla
 2 cups pecans, chopped

Combine sugar, soda, buttermilk and butter. Cover with plastic wrap; punch holes in wrap. Microwave for 2 1/2 minutes on high; stir and turn dish. Continue cooking for 15 minutes, stirring every 5 minutes. Return to oven for 2 minutes or until soft ball stage (236 degrees). Add vanilla and beat with electric mixer until soft peaks form. Watch closely. Stir in pecans and spread in buttered 12 x 7 inch dish. Cool; cut into pieces.

Pecan Fudge

3 cups sugar
 1/2 cup cocoa
 1/2 teaspoon salt
 1 cup cream or evaporated milk 1 tablespoon corn syrup
 1/4 cup butter or margarine
 1 teaspoon vanilla
 1 1/2 cups coarsely chopped pecans

Mix first 5 ingredients in large saucepan. Stir over medium heat until sugar dissolves. Wipe crystals from side of pan. Boil to 236 degrees (softball stage). Remove from heat; add butter, but do not stir. Cool to lukewarm (110-degrees) undisturbed. Add vanilla and beat until candy thickens and begins to lose its gloss. Quickly stir in nuts and spread in buttered 9" square pan. Cool and cut. Makes 2 pounds fudge.

Microwave directions: Mix in a large, microwave-safe bowl according to the above directions. Cover bowl with plastic wrap. Punch several holes for steam to escape. Cook 8 minutes on medium heat. Stir. Replace plastic wrap and continue cooking until it reaches the softball stage (about 8 minutes). Continue with directions above.

Butter Pecan Ice Cream

1 1/2 cups white sugar
 1 cup brown sugar
 1 large package vanilla instant pudding
 4 eggs
 1 large can evaporated milk
 2 cups pecans, coarsely chopped
 2 tablespoons butter
 1 8-ounce carton whipped topping
 enough milk to fill 1 gallon freezer

Toast pecans with butter. (I toast mine in the microwave and stir every couple of minutes until they are toasted.) Cool pecans.

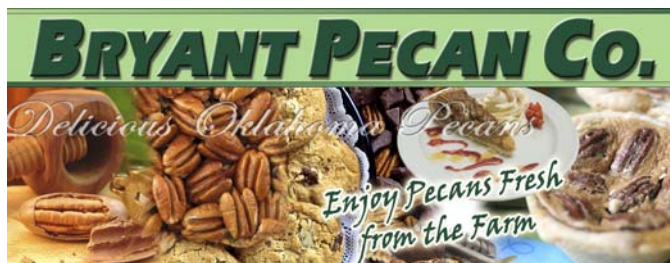
Cook eggs, sugars and some of the milk to make a soft custard. (I also do this in the microwave.)

Mix everything except the whipped topping, and freeze the ice cream. When the freezer stops, take out the dasher and stir in the whipped topping. Pack and let set until serving.

Pecan Apple Brownies

2/3 cup butter or margarine
 1 cup dark brown sugar
 1 cup white sugar
 2 eggs
 1 teaspoon vanilla
 1 1/2 cups flour
 2 teaspoons baking powder
 1/4 teaspoon salt
 1/4 teaspoon cinnamon
 1 cup chopped apples (I prefer Granny Smith)
 1 cup chopped pecans

Heat oven to 350 degrees Fahrenheit. Mix butters, sugars, eggs and vanilla. Mix in flour, baking powder, salt and cinnamon. Stir in apples and pecans. Spread in a greased and floured 9"x13" pan. Bake approximately 40 minutes. Watch closely and DO NOT OVERBAKE. Best if a little gooey.



Pecan Apple Burritos

2 cans apple pie filling (other flavors may be substituted)
 1 cup water
 1 1/2 cups sugar
 1 stick butter, melted
 1 teaspoon vanilla
 1/2 cup pecans
 flour tortillas
 cinnamon sprinkled over top

Mix pie filling, water, sugar, butter, vanilla and pecans. Spoon a portion of mixture onto a flour tortilla and roll like a burrito. Repeat this process until filling is completely used. Bake at 350 degrees Fahrenheit for 40 minutes. Delicious when served warm with a scoop of Butter Pecan Ice Cream and chopped pecans sprinkled on top.

Pecan Fried Pies (Diabetic-friendly)

Filling:

2 eggs
 9 packets Sweet and Low, or 1 cup fructose, or 1 cup sugar
 1/2 cup light corn syrup
 1/2 cup butter
 dash of salt
 1 cup pecans, ground or finely chopped
 1/2 teaspoon vanilla

Combine ingredients in saucepan. Cook until thick.

Crust:

3 eggs
 4 cups flour
 1 cup Crisco
 1 teaspoon salt
 1/2 cup evaporated milk

Combine ingredients. Roll out small portions and cut around a saucer. Add filling, fold over and crimp edges. Fry in hot oil.

Pecan Ice Cream Sandwich Bars

12 ice cream sandwiches
 3/4 cup mini chocolate chips
 3/4 cup white chocolate chips (mini preferred)
 3/4 cup chopped pecans large container of whipped topping
 jar of toffee syrup
 jar of caramel, chocolate or strawberry syrup (your choice)

Place the ice cream sandwich bars in a layer in the bottom of a large pan such as a jellyroll pan. Flatten them somewhat to cover the bottom. Sprinkle with the chocolate chips, white chocolate chips and pecans. Drizzle with the toffee syrup. Cover with whipped topping. Freeze until shortly before ready to serve. Cut into squares and drizzle with your choice of caramel, chocolate or strawberry syrup. Additional pecans sprinkled over the top are also good.

Given to me by my cousin, Bobby Hutson, Sparta, Tenn.

Pecan Pralines

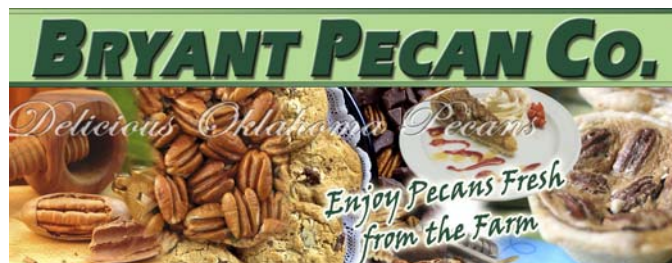
2 cups sugar
 1 level teaspoon baking soda
 1 cup buttermilk
 1 cup pecans
 2 tablespoons butter
 1 teaspoon vanilla

Cook milk, sugar and soda in a large pan until it forms a soft ball. Add butter and vanilla and beat until it begins to harden. Add pecans. Drop from a spoon onto waxed paper. Makes about 20 pralines.

Easy Chocolate Fudge

1 12-oz. pkg. chocolate chips
 1 14 Oz. can sweetened condensed milk
 1 t. vanilla
 1 1/4 cup chopped pecans

In large glass measuring cup, combine chocolate chips and sweetened condensed milk. Microwave on high 3 minutes. Stir until chips melt and mixture is smooth. Stir in pecans and vanilla. Spread evenly into foil-lined 8" square pan. Chill until firm (about 2 hours).



Roasted Pecan Clusters

- 2 cups pecan halves
- 1/2 cup butter
- 1 1/2 teaspoon salt
- 1 1/2 cups semi sweet chocolate chips
- 1/2 pound chocolate bark coating

Roast the pecans with the butter in a 350 degree oven until well roasted, stirring often. Sprinkle with salt.

Melt chocolate in microwave or double broiler. Stir in roasted pecans. Drop by the spoonful onto waxed paper. Leave in clusters or use 2 forks to separate into individual pecans.

Pecan Praline Sauce

- 1/4 cup honey
- 2 cups brown sugar
- 1 1/2 cups water
- 2 cups chopped pecans
- 1 teaspoon vanilla

Mix all ingredients except vanilla. Put in saucepan over medium fire. Bring to a boil, and let simmer about 12 to 15 minutes. Remove from heat and add vanilla. This is good over ice cream, pancakes and waffles.

Microwave Brittle

- 1 cup pecans
- 1 cup sugar
- 1/2 cup white corn syrup
- 1/8 teaspoon salt
- 1 tablespoon butter
- 1 teaspoon baking soda
- 1 teaspoon vanilla

Stir together nuts, sugar, syrup and salt in 1 1/2 quart bowl. Place in microwave and cook 7 to 8 minutes, stirring well after 3 1/2 minutes. Add butter and blend well. Return to microwave and cook 2 to 3 minutes more. (Nuts should be golden brown.) Add baking soda and vanilla and gently stir until light and foamy. Pour onto cookie sheet and let cool. When cool, break into pieces and store in airtight container.

Caramel Brownies

- 1 (18 1/2-ounce) box German chocolate cake mix
- 1 14-ounce package caramels
- 1 cup pecans, chopped
- 2/3 cup evaporated milk
- 3/4 cup margarine, melted
- 1 12-ounce package chocolate chips

Preheat oven to 350 degrees. Mix cake mix, 1/3 cup of the evaporated milk and melted margarine with a spoon. Press half in an ungreased 9"x13" pan. Bake 7 minutes.

Melt caramels in remaining 1/3 cup evaporated milk over low heat. Spread over top of baked batter. Top with chips and pecans.

Spread with remaining batter. (This is difficult because the batter is so stiff.) Bake 18 minutes.

Pecan Cobbler

- 1 egg
- 3/4 cup white sugar
- 3/4 cup brown sugar
- 1 cup corn syrup
- 1 teaspoon vanilla
- 1 1/2 cups pecans, chopped coarsely
- 1 cup evaporated milk

Crust

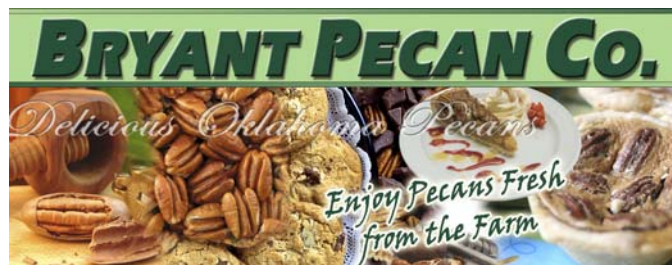
- 1 1/2 cups flour
- 1/2 cup shortening
- 1/4 cup sugar
- ice water to make dough

In mixing bowl, mix flour, shortening and sugar. Cut in shortening. Add ice water, 1 tablespoon at a time, until it forms a smooth ball. Best if chilled at least 30 minutes to 1 hour. On floured surface, roll dough into a thin crust. This fits a 6 x 10 inch dish. If you double it, it will make a 9 x 13 inch dish. Cover the bottom and sides of the dish with the crust.

Mix egg, sugars, corn syrup, vanilla, milk and pecans. Pour into crust. Bake at 375 degrees Fahrenheit about 45 minutes until lightly brown and softly set.

Delicious served warm with a scoop of ice cream.

Champion Other Pecan Foods, 2006 Oklahoma Pecan Food Show



Sylvia Brantley's Divinity

- 3 cups sugar
- 1 cup white corn syrup
- 1/2 cup water
- 1/8 teaspoon salt
- 2 egg whites
- 1 teaspoon vanilla
- 1 cup pecans, chopped

Combine sugar, syrup and salt in saucepan. Cook over medium heat until a small portion dropped in cold water forms hard ball. Beat egg whites stiff. Add syrup mixture slowly and beat. Add vanillas and nuts and continue beating until mixture loses glossy look. Pour into buttered pan and garnish with pecans.