

PRALINE BROWNIES

Ingredients

- 1 box brownie, prepared according to package directions (or make your own)
- 6 tablespoons butter, cut into cubes or slices
- 1/2 cup heavy cream
- 1 1/2 cups light brown sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 1/2 cups powdered sugar
- 1 1/2 cups chopped pecans, or walnuts

Directions

1. Bake brownies according to package directions in a 9x9 pan for thicker brownies or 9x13 for thinner brownies.
2. Allow brownies to cool for at least an hour.
3. In a medium saucepan over medium heat, combine butter, cream, brown sugar, and salt. Heat mixture until it comes to a boil, stirring frequently. Once it comes to a boil, allow it to boil for 1 minute and then remove from heat.
4. Immediately add vanilla and powdered sugar, stirring until smooth. Finally, stir in nuts.
5. Allow the mixture to sit for 5 minutes and then pour over brownies.
6. Let pecan topping set up for at least 45 minutes.
7. Cut into squares when ready to serve.