



## No-Bake Coconut Praline Cookies

### Description

Want to satisfy your sweet and salty cravings? No baking coconut praline cookies are the best option for you.

Prep Time: 25 minutes mins

Cook Time: 30 minutes mins

Total Time: 55 minutes mins

### Ingredients

- 2 cups pecans chopped
- 1/2 cup evaporated milk
- 2 cups brown sugar
- 1½ cup granulated sugar
- 1 TSP vanilla extract
- 2 cups shredded coconut
- 1 TSP flaked sea salt
- 1½ cup corn syrup
- 1½ cup unsalted butter

### Instructions

1. Put evaporated milk, brown sugar, corn syrup, granulated sugar and butter in a large saucepan. Stir it continuously over medium heat for a smooth and melted texture. Be careful not to burn the sugar
2. Boil the mixture for approx 3 minutes without stirring or until the mixture reaches the temperature of the softball stage, i.e., 235°F.
3. Once the mixture attains the soft ball stage, remove the heat.
4. Add vanilla extract and stir it slowly
5. Add pecans and coconut into the pan and stir it for 3-5 minutes until the thick mixture is attained.
6. Let the mixture cool slightly

7. Cover a baking tray with a parchment paper
8. Put a mixture into a cookie sheet with the help of a cookie scoop
9. Leave a small gap between cookies. Dust flaked sea salt on cookies and let them cool completely via refrigerator or keeping them at room temperature
10. Shelf life: 7 days in an airtight container

**Category**

1. Grandma Recipes

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