

Pecan Praline Crunch

Submitted by Lisa Hopper

- One 16-oz pkg. Quaker Oat Squares cereal (8 cups)
- 2 cups whole pecans
- 1/2 cup light corn syrup
- 1/2 cup firmly packed brown sugar
- 1/4 cup butter
- 1 teaspoon vanilla
- 1/2 baking soda

Heat oven to 250 degrees.

Combine cereal and pecans in a large bowl.

Line a 9 x 13 pan or a cookie sheet with raised sides with parchment paper.

Combine corn syrup, brown sugar, and butter in a small sauce.

Heat until it's thoroughly blended, the butter is melted and the mixture is close to boiling.

Stir in vanilla and baking soda and pour over the cereal mixture; stir to coat evenly.

Spread in parchment lined baking pan.

Bake 1 hour, stirring every 20 minutes.

Break into separate pieces while it is cooling off.

Makes about 10 cups.

