

Praline Pecan Crunch

16 oz box of Quaker Oat Squares (8 cups)

2 cups pecan pieces

1/2 cup light corn syrup

1/2 cup firmly packed light brown sugar

1/4 cup butter (1/2 stick)

1 teaspoon vanilla

1/2 teaspoon baking soda

Heat oven to 250 degrees. Combine cereal and pecans in a 13 x 9 inch pan. Combine corn syrup, butter and brown sugar in 2 cup microwavable bowl. Microwave on high for 1 1/2 minutes. Stir well and Microwave for 1/2 to 1 1/2 minutes more or until boiling. I usually let mine bowl for 15 to 20 seconds longer. Stir in vanilla and baking soda, mix very well. Mixture will become caramel colored and very creamy. Pour over cereal and pecans, mix well. Bake for 1 hour, stirring every 20 minutes. Spread on baking sheet and allow to cool completely. Break into pieces. Makes 10 cups.

Enjoy!!