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# Sour Cream Pecans

*Margaret Edwards Lee*

*Party Recipes From the Charleston Junior League 1993*

**1 cup sour cream**

**2 cups sugar**

**1 teaspoon vanilla extract**

**2 tablespoons butter**

**1/4 teaspoon baking soda**

**4 cups (two pounds) pecan halves**

Lightly butter a jelly-roll pan.

In a medium saucepan, combine the sour cream and sugar. Cook over medium-low heat, stirring, until the mixture almost reaches the hard ball stage (250 degrees on a candy thermometer). Remove from the heat.

Add the vanilla, butter and baking soda. Beat with a spoon for 1 or 2 minutes. Add the pecans, stirring to coat.

Turn the mixture out onto the prepared pan. Let it cool, then separate the pecans into individual pieces.

Store in an airtight container.

Yield: 4 cups

## **Appetizers**

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*Per Serving (excluding unknown items): 2294 Calories; 75g Fat (28.7% calories from fat); 8g Protein; 412g Carbohydrate; trace Dietary Fiber; 164mg Cholesterol; 675mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 15 Fat; 27 Other Carbohydrates.*