



# Peanut Praline Filling

Makes: 2 & 1/2 cups

Prep Time: 5 minutes

Total Time: 18 minutes plus cooling time

- 2/3 cup firmly packed dark brown sugar
- 2/3 cup light corn syrup
- 1/4 cup granulated sugar
- 2 large eggs
- 1 & 1/2 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/8 tsp salt
- 1 & 1/2 cups chopped dry-roasted peanuts
- 1/3 cup unsalted butter, cubed

In a medium saucepan, whisk together brown sugar, corn syrup, granulated sugar, eggs, vanilla, cinnamon, and salt until well combined. Stir in peanuts and butter. Bring to a boil over medium-high heat, stirring frequently. Reduce heat to medium-low; simmer, stirring frequently, until thickened, 6 to 8 minutes. Let cool to room temperature before using.

*Recipe from Bake from Scratch*