

## **No Bake Coconut Pecan Praline Cookies**

2 ½ cups sugar  
½ cup evaporated milk  
½ cup corn syrup  
½ cup salted butter  
1 t vanilla  
2 ½ cups chopped pecans  
2 cups sweet shredded coconut

Combine coconut and pecans and set aside.

In a heavy saucepan over medium/high heat, stir sugar, evaporated milk, corn syrup and butter.

Cook, stirring, until it comes to a full boil and boil for 3 minutes.

Remove from heat and stir in vanilla and the coconut/pecan mixture. Stir for about 4 minutes, until it starts to thicken and cool.

Drop by large spoonfuls onto wax paper. Let harden completely, about an hour.

**Submitted by Sandra Meadow**