

# Maple Pecan Topping

I found this yummy Maple Pecan Topping in my [2005 Southern Living Christmas Cookbook](#). I made a couple of minor changes to the recipe. The original calls for 3 Tbsp. maple syrup, I suggest using only 2 and I used Half & Half instead of Heavy cream. The way you cook this reminds me a bit of my [Caramel Icing recipe](#), because you remove from heat before stirring in the Half & half.

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3/4 cup firmly packed light brown sugar

1/4 cup water

2 Tbsp. Maple Syrup

2 Tbsp. unsalted butter

1/2 cup chopped pecans

1/4 cup Half & Half

Combine brown sugar, water and maple syrup in a medium saucepan. Cook over medium heat, stirring constantly for about 6 to 8 minutes until [Candy thermometer](#) reaches soft ball stage 234°.

Remove from heat and stir in butter.

Stir in Half & half and pecans.

Allow to completely cool before serving.

Can be stored in air tight container in refrigerator for up to 3 weeks.

Makes about 3 cups.