





Toward the end of 19th century, Pierre Bagur and Diane Jacquet grew up in the Creole French section of New Orleans on Esplanade Avenue, the downriver border of the French Quarter. Both were of Creole French decent – the word “Creole” meaning that both were born here in the French colony, of foreign parents. They were married around 1910 and soon had a family of four, Pierre Jr., Jacques, Diane and Yvette.

The young family struggled in its early years. Pierre and Diane envisioned a small business where items emblematic of their rich heritage and ancestry could be offered for sale. The couple set out to find and create items that would reflect the unique cultural identity of New Orleans. This was the genesis of Aunt Sally's®!

As items were collected, Pierre began to reflect back upon his youth, remembering the Creole praline of his childhood. When he was very young and living on Dumaine Street, a black woman, known as Aunt Sally to the neighborhood children, would come into the neighborhood to sell her sweet delicacies. Pierre thought Aunt Sally's pralines were the best things he had ever eaten. So he began his quest to develop a signature crispy, delicate version of the candy that would become the family trademark praline and the store's premier souvenir item. He experimented carefully with choice ingredients including Louisiana pecans and pure cane sugar, straight from the sugar cane fields of Southwest Louisiana. Once perfected, Pierre proudly presented the Aunt Sally's Original Creole Praline as the icon for the family store in New Orleans' historic French Quarter.

## PRALINE PANCAKES, an Aunt Sally's family recipe.

### INGREDIENTS

2 Aunt Sally's Creamy Pralines (any flavor)  
1 Aunt Sally's Gourmet Praline Pecan Topping  
1 1/2 cups milk  
2 eggs  
2 cups Pioneer Original Biscuit & Baking Mix  
1 tbsp. melted butter  
1 tsp. quality vanilla extract  
1/8 tsp. almond extract

### PREPARATION

Mix all ingredients except the praline pecan topping until smooth, allowing for lumps of pralines. Spoon batter on a buttered heated surface and cook for 1–3 minutes until small bubbles encompass most of the pancake, then flip to other side and cook another 1–3 minutes. Top pancakes with ample amount of Aunt Sally's Gourmet Praline Pecan Topping! Makes 12–14 5" pancakes.

To find more recipes and great products, go to the Aunt Sally's website at [www.auntsallys.com](http://www.auntsallys.com) or call 1-800-642-7257 for a free catalog.



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