

Butter Pecan Fudge (from Oh, Fudge! By Nancy Coco)

1/2 cup of sugar

1/2 cup brown sugar

1/2 cup butter

1/2 cup heavy whipping cream

Dash of salt

1 tsp of vanilla

1 3/4 cup sifted powdered sugar

In a heavy saucepan, bring the sugars, butter and whipping cream to a rolling Boil. Stir constantly and boil for 7-10 minutes until it hits softball stage.

(Roughly 234 degrees on a candy thermometer.) Remove from heat. Add salt and vanilla. Do not stir – let cool in pan for roughly 30 minutes or until 110 degrees F. Then stir in the powdered sugar until the fudge loses its sheen and is smooth. Add nuts and blend. Pour into 8-inch square pan, let cool completely. Cut into 1-inch squares and enjoy!

