

Pecan Pie Fudge

INGREDIENTS:

- 4 1/2 cups Pecan Pieces, toasted
- 1 1/2 cups Granulated Sugar
- 1 1/2 cups packed Dark Brown Sugar
- 1 cup Heavy Cream
- 3 tbsp Dark Corn Syrup
- 1/2 cup Butter
- 2 tsp Pure Vanilla Extract
- 1/2 tsp LorAnn Maple Flavor

TOOLS FROM CKSA:

- 9x9 Pan
- Parchment
- Nonstick Cooking Spray
- Thermometer
- Wooden Spoon



DIRECTIONS: continued on next page

1. Toast pecans.
2. Line a 9"x9" pan with parchment paper and spray with nonstick cooking spray.
3. In a heavy large saucepan, combine sugars, cream and corn syrup. Cook over medium heat, stirring until sugars dissolve.
4. Insert candy thermometer and bring to a boil, stirring occasionally.
5. Allow mixture to boil, stirring frequently until mixture reaches 238°F.
6. Remove pan from heat and stir in butter, extracts and pecans.
7. Begin to stir fudge vigorously with a wooden spoon, beating the fudge until it loses its shine and holds its shape. This process will take 10-15 minutes and is done when the fudge comes together and forms a ball on the bottom of the saucepan.
8. Pour fudge into prepared pan and smooth it into

an even layer.

9. Refrigerate the fudge to set, for at least 1 hour.
10. Once set, remove fudge from pan and cut into 1-inch pieces to serve.
11. Store in an airtight container at room temperature for up to 1 week or refrigerate or freeze for longer storage life.