

Maple Fudge

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Ingredients

1 cup BUTTER
2 cups packed BROWN SUGAR
1 (5 oz.) can EVAPORATED MILK
1 teaspoon MAPLE FLAVORING
 $\frac{1}{2}$ teaspoon VANILLA EXTRACT
 $\frac{1}{8}$ teaspoon SALT
2 cups POWDERED SUGAR

Directions

Line an 8 or 9 inch square pan with foil and butter lightly or grease with cooking spray.

In a large saucepan over medium high heat, combine butter, brown sugar and evaporated milk. Bring to a full boil, stirring frequently. Turn heat to medium and cook for 10 minutes, stirring often.

Remove from heat and stir in maple flavoring, vanilla extract and salt. Using a stand or electric mixer, beat in powdered sugar for about 2 minutes until smooth.

Spread in prepared pan and allow to cool completely before cutting into squares.

Store in a cool place in an air tight container.