

Pecan Praline Fudge

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Ingredients

1/2 cup granulated sugar
1/2 cup brown sugar, light or dark, (I use light)
1 stick real butter
1/2 cup heavy whipping cream
1/8 teaspoon salt
1 teaspoon pure vanilla extract
2 cups powdered sugar
1 cup coarsely chopped toasted pecans

Directions

Line a 8 x 8 or 9 x 9 dish with aluminum foil and lightly butter the bottom of the foil.

Mix together the sugars, butter, whipping cream and salt in a heavy pan. Bring to a boil over medium heat, stirring slowly but constantly.

Once mixture boils, cook for exactly 5 minutes, while stirring constantly. Remove from heat.

Add the vanilla and blend in. Add the powdered sugar and beat with a spoon until the fudge is creamy and there are no sugar lumps remaining.

Fold in the pecans. Spread the candy in the prepared dish and let cool completely.

Cut into small squares and store in an airtight container.