

Praline Pecan Fudge

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Ingredients

2 cups packed Domino brown sugar
 $\frac{3}{4}$ cup Land O Lakes butter
 $\frac{1}{2}$ cup Borden evaporated milk
3 cups Domino powdered sugar
1 tablespoon bourbon
1 cup chopped candied pecans

Directions

Spray bottom and sides of 8-inch square pan with cooking spray. In 3-quart saucepan, cook brown sugar, $\frac{3}{4}$ cup butter and the milk over medium heat about 2 minutes, stirring constantly, until butter is melted and sugar is dissolved. Heat to full rolling boil; boil and stir 1 minute. Remove from heat.

Add powdered sugar and bourbon. Beat with electric mixer on low speed 1 minute. On medium speed, beat 10 minutes or until mixture begins to hold its shape and is warm to the touch. Quickly stir in pecans.

Spread in pan. Refrigerate 2 hours or until firm. Cut into 8 rows by 8 rows. Store tightly covered at room temperature.