

# Maple Fudge

written by The Recipe Exchange | August 16, 2017

## **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.