


Praline Fudge

 PREPARATION TIME
25 minutes

 COOKING TIME
5 minutes

 PERFECT PARTNER
vanilla ice cream



**MONEY.
Cook's
SAVER.**

Since pecans have the highest fat content in the nut family, they can become rancid if stored improperly. Shelled pecans will last for 4 months in the refrigerator, or they can be frozen for up to 8 months.

SHOPPING LIST

- pecans

ON HAND

- brown sugar • milk • salt
- butter • vanilla extract

INGREDIENTS

- 2 cups light brown sugar
- $\frac{3}{4}$ cup milk
- $\frac{1}{8}$ teaspoon salt
- $2\frac{1}{2}$ tablespoons butter, cut into small pieces
- 1 teaspoon vanilla extract
- $\frac{3}{4}$ cup chopped pecans

MAKES **36** SQUARES

COOKIN' *Express*

• Cutting fudge does not have to be a messy job. Line the baking pan first with plastic wrap, letting the edges overhang. Grease the plastic wrap and proceed as recipe directs. Once set, grab the handles and lift out the fudge. Cut into small squares on the plastic wrap.

Make Ahead

Make 2 batches of this Southern favorite 24 hours ahead. Individually wrapped squares are perfect for lunch boxes.

♦ VARIATION

Walnuts, cashews or almonds create dynamite flavor combinations, too.

1 Grease an 8-inch-square pan. Combine sugar, milk and salt in a small heavy pot. Bring to a boil over medium heat, stirring continually. Cover pot. Boil for 3 minutes without stirring.



2 Remove lid; wash sugar down sides with a wet pastry brush. Boil mixture until it reaches 244°F on a candy thermometer, or when a bit of it dropped into cold water forms a firm ball when squeezed.

3 Remove pot from heat; submerge in several inches of cold water. Do not let water splash into fudge. Add butter to pot. Let cool without stirring, about 20 minutes.



4 Beat mixture with an electric mixer set at medium speed until it thickens. Add vanilla and pecans. Beat until no longer glossy. Pour into prepared pan. Chill until firm. Cut into squares.