



MAPLE PECAN FUDGE

- 1 1/2 CUPS PECAN HALVES, COARSELY CHOPPED
- 1/3 CUP MAPLE SYRUP
- 1/3 CUP CONDENSED MILK (SWEETENED OR FAT FREE)
- 3 CUPS (1 1/2 BAGS) GHIRARDELLI CLASSIC WHITE CHIPS
- 1/2 CUP BROWN SUGAR
- 1 TEASPOON VANILLA EXTRACT

LINE A 9 X 9 INCH PAN WITH CLING WRAP. SET ASIDE. PLACE PECANS ON A BAKING SHEET AND TOAST LIGHTLY IN THE OVEN AT 350°F. IN A MICROWAVABLE BOWL ADD THE MAPLE SYRUP, CONDENSED MILK, WHITE CHIPS, AND BROWN SUGAR. MELT GENTLY IN THE MICROWAVE OR IN A MEDIUM SAUCEPAN AND HEAT OVER MEDIUM-LOW HEAT. DON'T STIR TOO MUCH OR THE MIX WILL GET OILY. POUR INTO YOUR LINED TRAY. IMMEDIATELY TOP WITH PECANS AND PRESS DOWN LIGHTLY SO THAT ALL THE PECANS ARE TOUCHING THE FUDGE. LET FUDGE COOL UNTIL FIRM. YOU CAN DO THIS IN THE REFRIGERATOR, BUT IF IT'S COOL ENOUGH IN YOUR HOUR YOU CAN COOL IT ON THE COUNTER, COVERED WITH PLASTIC WRAP AFTER IT COOLS TO ROOM TEMPERATURE. SLICE INTO SQUARES (OR TRIANGLES) AND SERVE.

FUDGE CAN BE STORED AT ROOM TEMPERATURE, SEALED IN A CONTAINER OR PLASTIC RE-SEALABLE BAG.

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