

Butter Pecan Fudge

Ingredients

1/2 cup butter 1/2 cup sugar 1/2 cup packed brown sugar 1/2 cup heavy whipping cream 1/8 teaspoon salt 1 teaspoon vanilla extract 2 cups confectioners' sugar 1 cup pecan halves, toasted and coarsely chopped

Directions :

In a large heavy saucepan, combine the butter, sugars, cream and salt. Bring to a boil over medium heat, stirring occasionally. Boil for 5 minutes, stirring constantly. Remove from the heat; stir in vanilla. Stir in confectioners' sugar until smooth. Fold in pecans. Spread into a buttered 8-in. square dish. Cool to room temperature. Cut into 1-in. squares. Store in an airtight container in the refrigerator. Yield: 1-1/4 pounds. Source : allrecipes.Com