



VANILLA PECAN BUTTER FUDGE

<https://www.mainland.co.nz/recipe/vanilla-pecan-butter-fudge.html>



PREP TIME
40 MINS

COOKING TIME
10 MINS

SERVES
30 PIECES

Get into the spirit this festive season and create edible gifts your friends and family will love. Butter Pecan Fudge is deliciously creamy and buttery, packed with little bits of crunchy toasted pecans. It's perfect for when you're craving fudge but want something that's not chocolate.

Ingredients

- 1 cup pecan halves, toasted
- 115g Mainland Unsalted Butter
- 1/2 cup cream
- 1 cup brown sugar, packed
- A pinch of salt
- 1 teaspoon vanilla essence
- 2 cups icing sugar

Method

1. Grease and line a 6cm-deep, 19cm square cake pan with baking paper, extending paper 2cm above edges of pan.
2. Toast the pecans in a moderate oven for 7-10 minutes or until fragrant and lightly toasted.
3. In a large saucepan, bring the butter, cream, brown sugar, and salt to a rapid boil over medium heat, stirring frequently.
4. Once boiling stop stirring. Let the mixture boil for 5 minutes till it reaches "soft ball" stage or (115°C on a sugar thermometer if using) then remove the pan from the heat and leave to cool for 30 minutes (110°C). Stir in the pecans, vanilla and icing sugar and stir until thick. Spread the mixture into the prepared pan, smoothing the top with a spatula. Chill until firm and cut into pieces.

COOKS TIPS

1. A sugar thermometer is helpful for fudge making but not essential.
2. "Soft ball" stage occurs when a drop of the mixture, dropped into a glass of cold water will form a soft, flexible ball.