



Penuche Fudge

Description

Penuche fudge is a classic and delightful confection made with brown sugar, giving it a rich, caramel-like flavor. Unlike traditional chocolate fudge, penuche has a unique taste and creamy texture that sets it apart. It's perfect for holiday treats, gifts, or simply indulging in a sweet moment. Here's a step-by-step guide to making this delicious treat.

Ingredients

- 2 cups light brown sugar, packed
- 1 cup granulated sugar
- 2/3 cup evaporated milk
- 1/2 cup unsalted butter
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 2 cups confectioners sugar, sifted
- 1 cup pecans or walnuts, chopped
- Nonstick spray (for preparing the pan)

Instructions

Step 1: Prepare the Pan

1. **Line the Pan:** Line an 8"×8-inch baking dish with parchment paper, allowing some overhang on the sides for easy removal. Lightly spray the parchment paper with nonstick spray.

Step 2: Cook the Sugar Mixture

1. **Combine Ingredients:** In a medium saucepan, combine the light brown sugar, granulated sugar, evaporated milk, unsalted butter, and salt.

2. **Heat the Mixture:** Cook over medium heat, stirring constantly until the sugar dissolves and the mixture comes to a boil.
3. **Boil to Soft Ball Stage:** Once the mixture starts boiling, reduce the heat to medium-low and continue to cook without stirring until the mixture reaches the soft ball stage (238°F or 114°C) on a candy thermometer. This will take about 10-15 minutes.

Step 3: Cool the Mixture

1. **Remove from Heat:** Once the mixture reaches the soft ball stage, remove the saucepan from the heat.
2. **Cool Slightly:** Let the mixture cool for about 5 minutes. This will help it to thicken slightly.

Step 4: Beat and Add Flavorings

1. **Add Vanilla Extract:** Stir in the vanilla extract.
2. **Beat the Mixture:** Using an electric hand mixer or a wooden spoon, beat the mixture until it begins to thicken and lose its gloss. This should take about 5-7 minutes.

Step 5: Add Confectioners Sugar and Nuts

1. **Sift in Confectioners Sugar:** Gradually add the sifted confectioners sugar, beating until fully incorporated and the mixture is smooth.
2. **Add Nuts:** Fold in the chopped pecans or walnuts.

Step 6: Pour and Set

1. **Pour into Pan:** Pour the fudge mixture into the prepared baking dish, spreading it evenly with a spatula.
2. **Set:** Let the fudge cool completely at room temperature or in the refrigerator until firm. This will take about 2-3 hours.

Step 7: Slice and Serve

1. **Remove from Pan:** Once the fudge is set, lift it out of the pan using the overhanging parchment paper.
2. **Slice:** Cut the fudge into small squares using a sharp knife.
3. **Serve:** Enjoy your homemade peneche fudge! Store any leftovers in an airtight container at room temperature.

Cook's Notes

- **Consistency:** If the fudge seems too soft or doesn't set properly, you might not have cooked it to the correct temperature. Using a candy thermometer ensures accuracy.
- **Nuts:** Feel free to omit the nuts if you prefer a smooth fudge or if you have nut allergies.
- **Storage:** Penuche fudge can be stored in an airtight container at room temperature for up to a week or refrigerated for up to two weeks.

Category

1. Grandma Recipes

Date Created

09/07/2024

Author

rauf

default watermark