
*P*ENUCHE

(Vanilla Fudge)

½ stick real butter
2 c. whipping cream
1½ c. brown sugar
1½ c. white sugar

2 T. corn syrup
4 oz. white chocolate chips
½ c. chopped nuts

Place butter, cream, both sugars and syrup in a boiler. Cook to soft ball stage. Now take off heat, let set for 6 minutes. Pour 4 ounces white chocolate chips in, let set for 1 minute. Pour ½ cup chopped nuts in and mix well. Have a 9 x 13-inch dish with pan lined with foil, spray with Pam. Pour candy in foil. Let set and cut into squares.

Melanie Brantley Haley

*B*UTTERMILK FUDGE CANDY

2 c. sugar
½ scant tsp. soda
1 c. buttermilk
2 T. white Karo syrup

½ stick butter
1 tsp. vanilla
Pinch of salt
1 c. chopped pecans

Mix soda with sugar. Add buttermilk, Karo and butter. Cook over medium heat, stirring constantly until a small amount dropped into a bowl of cold water forms a soft ball. Remove from heat, add vanilla, salt and pecans. Beat until it is thick and drop by spoonfuls onto waxed paper.

Mary Ann Brantley Jones

*M*ARSHMALLOW CREME FUDGE

3 c. sugar
1 c. evaporated milk
¾ stick butter

1 pt. marshmallow creme
1 (12-oz.) bag chocolate chips
1 c. pecans

Bring sugar, milk and butter to a boil. Cook to medium soft ball stage, stirring frequently. Remove from heat, add marshmallow creme, chocolate chips and pecans. Stir until creamy and chips are melted. Pour into buttered pan. Let cool, cut into squares.

Mary Ann Brantley Jones