

## **Pecan Penuche (Brown Sugar Fudge)**

2 cups firmly packed dark-brown sugar  
¾ cup milk  
1/8 teaspoon salt

2½ tablespoons butter or oleo, cut  
in pieces  
¾ cup chopped pecans  
1 teaspoon vanilla

Grease 8-inch square pan; set aside. In 3-quart heavy saucepan stir well sugar, milk and salt. Over medium heat bring to boil, stirring until sugar dissolves. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue boiling over medium heat, stirring only if mixture starts to burn until mixture reaches 244°F (firm ball stage) on candy thermometer. Remove from heat; immediately place saucepan in cold water. Without stirring add butter; let mixture cool slightly. With wooden spoon beat until mixture starts to thicken; add pecans and vanilla. Beat until candy loses some of its gloss. Spread evenly in pan and score into 25 squares. Let set until firm. Cut through scored lines. Store airtight. Makes 1½ pounds.

## **Caramels**

2 cups sugar  
1¼ cups light corn syrup  
½ cup honey  
1 tablespoon butter or oleo

½ teaspoon salt  
2 cups heavy cream, divided  
1 teaspoon vanilla

Grease 9-inch square pan; set aside. In 4-quart heavy saucepan stir well sugar, syrup, honey, butter, salt and 1 cup cream. Over medium-low heat bring to boil, stirring until sugar dissolves. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue to boil and stir without touching sides of pan until mixture reaches 244°F (firm-ball stage) on candy thermometer. Very slowly, without breaking boil, add remaining 1 cup cream. Boil and stir until mixture reaches 244°F (firm-ball stage) on candy thermometer. Remove from heat; stir in vanilla. Pour into pan. Cool until firm. Cut into 1-inch squares; wrap each in waxed paper or plastic wrap. Store in cool place. Makes 2½ pounds.

## **Easy Caramels**

1 cup butter  
1 pound brown sugar  
¼ teaspoon salt

1 cup white corn syrup  
1 can Eagle Brand milk

Melt butter in heavy 3-quart saucepan. Add brown sugar and stir until well blended. Mix in syrup. Slowly stir in milk. Bring to boil and boil 14 minutes, stirring all the while. Remove from heat, stir in 1 tablespoon of butter flavoring. Pour into a 9x9x2" buttered pan. Put in cool place, forget it for 24 hours. Cut into bite sized pieces and wrap in waxed paper. Will keep in airtight container for 2 months.