

Praline Pecan Fudge

1. Split caramel into five (5) equal portions and roll into approximately 40" long strips and set aside.
2. Add cream powder to hot water and stir with a wire whip until there are no lumps.
3. Add dry ingredients.
4. No scraps go into this fudge.
5. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
6. Keep mixture low in the kettle while cooking.
7. Turn stove off so that temperature goes to exactly 237 degrees (+ or – adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
8. Add butter and stir until it is melted.
9. If you overshoot the temperature add ½ qt. water and cook up ½ degree **above the original finish temperature.**
10. Pour into bars on marble table.
11. Let cool to about 100 degrees.
12. Add flavoring and start paddling to mix in.
13. Add praline pecans and continue paddling.
14. On last few loafing passes, add three (3) strips of caramel to the fudge.
15. Finish loafing process.
16. Place two (2) strips of caramel on top of the loaf as soon as it is done and still warm.

**Check fudge daily and recook any that becomes too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.*