



Easy Praline Pecan Fudge

 Vegetarian

READY IN



145 min.

SERVINGS



64

CALORIES



80 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon bourbon
- ☐ 2 cups brown sugar packed
- ☐ 0.8 cup butter
- ☐ 1 cup candied pecans chopped
- ☐ 0.5 cup evaporated milk
- ☐ 3 cups powdered sugar

Equipment

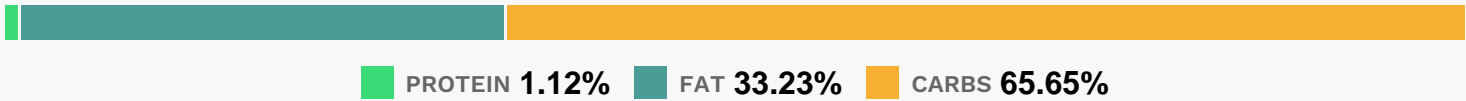
- ☐ frying pan

- ☐ sauce pan
- ☐ hand mixer

Directions

- ☐ Spray bottom and sides of 8-inch square pan with cooking spray. In 3-quart saucepan, cook brown sugar, 3/4 cup butter and the milk over medium heat about 2 minutes, stirring constantly, until butter is melted and sugar is dissolved.
- ☐ Heat to full rolling boil; boil and stir 1 minute.
- ☐ Remove from heat.
- ☐ Add powdered sugar and bourbon. Beat with electric mixer on low speed 1 minute. On medium speed, beat 10 minutes or until mixture begins to hold its shape and is warm to the touch. Quickly stir in pecans.
- ☐ Spread in pan. Refrigerate 2 hours or until firm.
- ☐ Cut into 8 rows by 8 rows. Store tightly covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:1.02, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.32217390908171%

Nutrients (% of daily need)

Calories: 79.66kcal (3.98%), Fat: 2.99g (4.61%), Saturated Fat: 1.52g (9.5%), Carbohydrates: 13.31g (4.44%), Net Carbohydrates: 13.24g (4.82%), Sugar: 12.99g (14.44%), Cholesterol: 6.29mg (2.1%), Sodium: 28.11mg (1.22%), Alcohol: 0.08g (100%), Alcohol %: 0.52% (100%), Protein: 0.23g (0.45%), Vitamin A: 71.18IU (1.42%), Calcium: 12.76mg (1.28%)