

A Recipe From *tikkido*

Old Fashioned Penuche Fudge

<https://tikkido.com/blog/penuche-fudge-recipe>

Penuche Fudge Ingredients:

- 4 cups packed brown sugar
- 1 Tablespoon light corn syrup
- 2 cups cream
- ¼ teaspoon salt
- 2 teaspoons vanilla
- 4 Tablespoons butter

Instructions:

1. Combine brown sugar, corn syrup, cream, and salt in a large saucepan. Stir until sugar crystals dissolve.
2. Brush any sugar crystals from the side of the pan with a pastry brush and water.
3. Cook over medium heat without stirring until the mixture reaches softball stage, 235 degrees Fahrenheit.
4. Remove from heat and stir in butter and vanilla.
5. Let cool to 110 degrees Fahrenheit and beat vigorously with a wooden spoon until the mixture thickens and loses its glossiness.
6. Pour into a prepared pan and let set (three hours at room temperature).
7. Cut into bite sized pieces of candy.

