

Penuche

- 2 cups brown sugar
- 3/4 cup heavy cream
or evaporated milk
- 2 T butter
- 1 tsp vanilla
- 2 cups chopped walnuts (opt.)
- 1/2 cup raisins (opt.)



This brown sugar fudge was a childhood favorite of mine. I remember coming home to face piano practice and finding a plate of panocha on the piano. What a treat! Its memories like this that inspire me to share my recipes with you.

*Bring brown sugar, salt & milk to a boil..Stir occasionally until it reaches 238 degrees or softball stage. Remove from heat. Add butter and vanilla but do not stir. Cool to lukewarm and beat until creamy. **DO NOT LET IT START TO HARDEN!** Stir in nuts and raisins if desired and turn into a buttered pan. Cut into squares and serve!*

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