



Gammy's House Recipes

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Pumpkin Fudge

Enjoy sweet bites of soft & creamy pumpkin fudge that is lightly spiced with cinnamon, nutmeg & ginger. This fudge makes oodles of candy. Share the sweets! Place the fudge in small plastic bags and wrap with orange ribbon. If desired, gently press a pecan half or candy corn on each square of fudge.

Ingredients:

3 cups granulated sugar
3/4 cups (1 ½ sticks) butter
1 -5 1/3 oz. can (2/3 cup) evaporated milk
1/2 cup solid pack pumpkin
1 teaspoon pumpkin pie spice
1 -12 oz. package butterscotch morsels
1 7 oz. jar marshmallow crème
1 cup toasted pecans, chopped
1 teaspoon vanilla extract

Directions:

1. Butter a 13 x 9-inch pan.
2. In a heavy saucepan, combine sugar, butter, milk, pumpkin and spice.
3. Cook over medium-high heat. Bring to a boil, stirring constantly until mixture reaches 234°, about 15 - 20 minutes. (The mixture MUST reach 234°. It is the Soft Ball stage of candy, and needs to reach that heat for the candy to set up.)
4. Remove from heat; quickly stir in butterscotch morsels, marshmallow crème, nuts and vanilla. Mix until well blended.
5. Quickly pour into greased pan and spread evenly.
6. Cool and cut into little squares.
7. Seal the candy in an airtight container and keep it at room temperature for up to two weeks.