

# Pumpkin Nut Fudge

(Makes about 6 lbs.)

Hettie Wilkerson

## Ingredients

6 cups sugar  
1 ½ cups melted butter  
1 1/3 cups evaporate milk  
4 tbsp. corn syrup  
1 cup pureed pumpkin (or canned)  
2 tsp. pumpkin pie spice  
2 (12 oz.) package white chocolate morsels  
14 oz. marshmallow crème  
1 cup toasted pecans  
2 tsp. vanilla extract

## Instructions

**Line 10 x 15-inch pan with aluminum foil before you begin to cook the fudge. Once the candy thermometer reaches 234°F and the remaining ingredients are added, quickly spoon the fudge into the pan.**

1. Stir together the first 6 ingredients in a large (6 quart) heavy duty saucepan over medium-high heat, and cook, stirring constantly, until mixture comes to a boil. Cook, stirring constantly until candy thermometer registers 234°F (soft-ball stage) for about 12 minutes.
2. Remove pan from heat; stir in remaining ingredients until well blended. Pour into a greased aluminum foil-lined 20 x 15-inch pan. Let stand 2 hours or until completely cool; cut fudge into small squares.