

Butter Pecan Fudge: A Decadent Sweet Treat You Can't Resist

Looking for a rich and indulgent treat that's sure to impress? This



TIME
2 min

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INGREDIENTS

- 1 cup unsalted butter
- 2 cups brown sugar
- 1/2 cup milk
- 3 cups powdered sugar
- 1 teaspoon vanilla extract
- 1 cup chopped pecans, toasted

Directions:

Prepare the Pan: Line an 8x8 inch baking pan with parchment paper, leaving some overhang on the sides for easy removal later.

Toast the Pecans: In a dry skillet over medium heat, toast the chopped pecans until fragrant. Set them aside to cool.

Make the Base: In a medium saucepan over medium heat, melt the butter.

Add the brown sugar and milk, stirring continuously until the mixture comes to a boil. Let it boil for 2 minutes, stirring constantly.

Cool and Mix: Remove the saucepan from the heat and let it cool slightly.

Gradually stir in the powdered sugar and vanilla extract, mixing until smooth and well combined.

Incorporate the Pecans: Fold the toasted pecans into the fudge mixture until they are evenly distributed.

Set the Fudge: Pour the fudge mixture into the prepared baking pan, spreading it evenly with a spatula.

Allow the fudge to cool at room temperature for about 2 hours or until fully set.

Cut and Serve: Once set, lift the fudge out of the pan using the parchment overhang. Cut into squares and enjoy!

Tips for Perfect Butter Pecan Fudge:

Toast for Flavor: Toasting the pecans enhances their nutty flavor and adds a delightful crunch to the fudge.

Sift the Sugar: Sifting the powdered sugar helps avoid lumps in the fudge.

Storage: Store the fudge in an airtight container at room temperature for up to one week or in the fridge for longer shelf life.

Why This Recipe is a Winner:

DIRECTIONS

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13. **Storage:** Store the fudge in an airtight container at room temperature for up to one week or in the fridge for longer shelf life.
14. **Why This Recipe is a Winner:** Butter Pecan Fudge is an easy-to-make, crowd-pleasing dessert that brings the comforting flavors of butter, sugar, and toasted pecans together in one delightful bite. Its creamy texture and rich taste make it a must-try for anyone with a sweet tooth.
15. **Try this recipe from I : Wuv Cooking and share it with friends and family-it's guaranteed to become a favorite! Don't forget to pass on the recipe-it's too delicious to keep to yourself.**

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/butter-pecan-fudge-a-decadent-sweet-treat-you-cant-resist/>