

Easy Maple Butter Pecan Fudge with Toasted Pecans

1/2 cup heavy whipping cream



OVEN
235°F

TIME
30 min

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INGREDIENTS

1/2 cup butter
1/2 cup heavy whipping cream
1/2 cup brown sugar
1/2 cup granulated sugar
1/4 teaspoon salt
1/2 teaspoon cinnamon
1 teaspoon maple extract
2 1/4 cups powdered sugar
1 1/3 cups toasted pecans, chopped

DIRECTIONS

- 1. Cook the Base:** In a medium saucepan, melt the butter over medium heat. Add the heavy whipping cream, brown sugar, granulated sugar, salt, and cinnamon. Stir until everything is combined, then bring the mixture to a boil.
- 2. Heat to 235°F:** Continue cooking until the mixture reaches 235°F on a candy thermometer. This is an important stage, so keep an eye on it and avoid guessing.
- 3. Add the Maple Extract:** Remove the saucepan from the heat and add the maple extract, but do not stir it in right away.
- 4. Cool the Mixture:** Let the mixture cool down to 105°F. This takes about 30 minutes and gives the fudge the right starting point for that signature creamy texture.
- 5. Stir Until Thickened:** Once cooled, stir the mixture vigorously until it begins to thicken. This step helps develop the fudge's smooth, structured consistency.
- 6. Add the Powdered Sugar and Pecans:** Mix in the powdered sugar and chopped toasted pecans until everything is well combined and the fudge mixture looks thick and uniform.
- 7. Shape and Chill:** Spoon the fudge mixture onto parchment paper and shape it into a log. Refrigerate for 1 to 2 hours, or until firm enough to slice.
- 8. Slice and Serve:** Once chilled and set, slice the fudge and serve.

SWAPS & NOTES

, a hint of cinnamon, and plenty of toasted pecans, this recipe delivers everything I want in a sweet bite that feels both nostalgic and just a little indulgent.

What makes this fudge stand out is the maple extract, which gives it that unmistakable warm, sweet flavor that pairs beautifully with the buttery base and crunchy pecans.

It is smooth, rich, and packed with texture, making it a perfect choice for holiday trays, homemade gifts, or those times when you simply want a dessert that feels a little more old-fashioned and memorable.

Why I Love This Recipe I love this recipe because it tastes like something you would find in a little country candy shop.

TIPS FOR SUCCESS

A candy thermometer really is your best friend with this recipe.

Reaching 235°F helps ensure the fudge sets properly while still staying creamy.

Letting the mixture cool before stirring is also important, since rushing that step can affect the final texture.

Stirring vigorously after cooling helps create the fudge's body, so do not be afraid to really work it.

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