

Butterscotch Fudge

RECIPE LIGHTLY ADAPTED DEBBIE ROBERTS



Ingredients

1 bag chocolate chips
(about 12 oz)
1 bag butterscotch chips
2 cans Eagle Brand
(sweetened condensed
milk)
1 – 1 ½ cups SWP Pecans,
chopped

Directions

Line a 9x13 pan with plastic wrap (like Saran Wrap). Use a double boiler or a bowl set over a pot of simmering water to melt the chips and milk together. Stir the entire time! As soon as melted, stir in the pecans, and pour the mixture into the pan. It will set fine on the countertop, but it will set faster in the refrigerator (and I like mine cold). After at least an hour simply pick up the entire batch of fudge using the edges of the plastic wrap and place onto a cutting board and cut into desired size bars or squares. I find continually cleaning the blade under hot water helps with cutting.

**If you want to put a few pecans on top for decorations you MUST press them into the fudge with your hands before it sets. Simply mixing them into the fudge works the best.

**This fudge is on the softer side because that's the way I like it, ha! If you prefer a firmer fudge add in an additional half bag of chocolate chips.

**This is easy to cut in half if you want a smaller batch in an 8x8 pan.