

Recipe

TITLE

SUCRE À LA CRÈME/FUDGE

INGREDIENTS

3 CUPS BROWN SUGAR

1/2 LB. BUTTER (NO MARGARINE!)

185ML (3/4 CUP) EVAPORATED MILK

2 CUPS ICING SUGAR

DIRECTIONS

COMBINE IN A POT; BROWN SUGAR AND BUTTER, BRING TO A BOIL ON

LOW HEAT, STIRRING CONSTANTLY

ADD EVAPORATED MILK, BRING TO A BOIL, SIMMER 5 MINUTES

REMOVE FROM HEAT, USING A HAND BEATER, SLOWLY INCORPORATE ICING SUGAR

PUT MIXTURE IN A 9" X 9" PAN, COOL AND ENJOY!

** FOR A MORE CRUMBLY, FIRMER TEXTURE, SIMMER UP TO 10 MINUTES

PREP TIME 25 MINUTES

TOTAL TIME