



# Dairy Isle Maple Fudge

## Ingredients

1 – 300ml can of Dairy Isle Sweetened Condensed Milk  
1 tablespoon of Dairy Isle Butter  
1 cup of Maple Syrup  
1 cup of Brown Sugar  
1/4 teaspoon of Salt  
1/2 cup of Chopped Pecans (optional)

## Method

- Place all the ingredients in a heavy bottomed medium sauce pan (leave the nuts till later)
- Heat slowly to a simmer, stir until sugar is dissolved and butter is melted
- Cook the ingredients, stirring occasionally, until a candy thermometer reads 236 degrees F
- Let fudge cool without stirring, after 10 or 15 minutes add the chopped pecans
- Pour into an 8x8 glass or non stick pan and let the fudge set.
- When fudge is set, cut into squares and serve.