

POPE FAMILY RECIPES

COOKING IS OUR LOVE LANGUAGE

RICH CARAMEL PECAN FUDGE

INGREDIENTS:

- 1 Can (14 oz) Sweetened Condensed Milk
- 1 Vanilla Bean
- 1 1/2 Cups Trader Joe's Semi-Sweet Chocolate Chips
- 1 1/2 Cups Trader Joe's Milk Chocolate Chips (or use your favorite chocolate)
- 2 Tablespoons Salted Butter
- 1 Teaspoon Sea Salt
- 2 Cups Chopped Pecans

DIRECTIONS:

Scrape the caviar from the vanilla bean.

In a heavy-bottom saucepan, slowly heat sweetened condensed milk and vanilla bean caviar to 235°F over medium-low heat. Stir frequently. Do not overheat or heat too quickly. Continue simmering and stirring until the condensed milk begins to brown. It should be a light caramel color.

Reduce heat to low and simmer until mixture cools to 195°F. Stir frequently.

Turn the heat off and stir in the chocolate, butter, and salt until well combined and smooth.

Quickly toast pecans in a skillet.

While still hot, fold the pecans into the fudge mixture. Continue mixing until well combined.

Pour the warm mixture into an 11"x7" glass dish lined with wax paper. Chill. Cool completely before cutting into cubes. Enjoy!