

PENUCHE



2 cups brown sugar (packed)	¼ t. salt
1 cup sugar	1 t. vanilla
1 cup cream (20%)	½ cup chopped pecans
2 T. light corn syrup	

Combine sugars, cream, syrup and salt in saucepan. Stir over medium heat to dissolve sugar. Cook to 234°. Stir occasionally.

Remove from heat. Add 2 T. butter. Let stand without stirring until 120°.

Add 1 t. vanilla. Beat until creamy. Mix in chopped nuts. Pour into greased 8-inch square pan. Cut into squares.

From Betty Crocker.