

# Pumpkin Pecan Fudge

## Ingredients:

1 cup chopped pecans  
24 ounces white chocolate chips (or melting wafers)  
8 ounces sweetened condensed milk  
3 tablespoons pure pumpkin  
1/2 teaspoon vanilla extract  
1 1/2 teaspoons pumpkin pie spice



## Directions:

Take an 8 x 8 baking pan and line it with foil. Set aside.  
Chop enough pecans to make 1 cup. Set aside.  
In a microwave-safe bowl, add white chocolate chips (or melting wafers) and sweetened condensed milk.  
Melt this in the microwave, in 20 - 30 second intervals, stirring each time, until it is melted. Be careful not to burn it. The mixture will be very thick.  
Then add pure pumpkin, vanilla and pumpkin pie spice.  
Stir together until well combined.  
Place the mixture into your prepared pan and spread it out evenly.  
Evenly sprinkle your chopped pecans on top of the mixture and press them down slightly.  
Chill in the refrigerator for 3 - 4 hours or until it sets up.  
After it has chilled, lift the foil and the fudge out of the pan and cut it into squares to serve.  
Store this covered in the refrigerator.

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