

# Penuche Recipe

- 2 cups light brown sugar, packed
- 1 cup white sugar
- $\frac{3}{4}$  cup milk or cream
- 2 tbsp light corn syrup
- 3 tbsp butter
- 1 tsp vanilla
- 1 cup chopped nuts

In medium saucepan, bring sugars, cream and corn syrup to a boil and cook to soft ball stage (one drop in ice water till form a soft, pliable ball). Add butter and vanilla and beat till creamy and thick. Beat in the nuts. Pour into a buttered 8-inch square dish. Cool well and cut into 1 to 1-1/2-inch squares.