

Penuche



1 lb. Brown Sugar
1/4 Tsp. Cream of Tartar
3/4 Cup Milk
1/2 Cup chopped Nutmeats
1 Cup Granulated Sugar
1/4 Tsp. Salt
1/2 Cup Light Cream

Blend sugars, cream of tartar and salt in large saucepan. Add milk and cream, stir until sugar is almost dissolved. Cook over low heat, stirring constantly until sugar is completely dissolved before boiling point is reached. Boil, stirring occasionally, until soft ball forms in cold water, or candy thermometer registers 234° to 236°. Remove from heat, cool without stirring to 149° or until bottom of pan feels warm, but not hot. Beat until candy loses its shiny appearance and becomes creamy. Beat in nuts. At first sign of stiffening, pour into buttered pan. When cool, cut into squares. Makes 1-3/4 pounds.

For Variation: Instead of nuts, you may add 3/4 cup peanut butter when you remove it from the heat.