

## Brown Sugar Fudge

1 cup whole evaporated milk

1 cup butter

2 cups brown sugar

2 cups white sugar

On medium heat melt butter and milk and sugars together.

Bring to a boil at same temp, stirring continually

After 10 minutes simmering/boiling remove from heat

Add 1 tsp vanilla & 2 cups Icing sugar - beat 1minute

Pour into pan (I use a small cookie sheet to make the pieces thinner)

Cool 3 minutes

Cut

Let cool completely and remove from pan

May need to recut at about 5 - 10 minutes as well.