

Penuche

1 1/2 cups sugar	2 Tbsp butter
1 cup packed brown sugar	1 tsp vanilla
1/3 cup light cream	1/2 cup nuts
1/3 cup milk	

Butter a 9 inch square baking dish. Butter sides of a heavy 2 quart saucepan.

Combine sugars-cream-milk and butter in saucepan. Cook over medium heat, stirring constantly until sugars dissolve and mixture comes to a boil.

Cook to soft ball stage (238 on candy thermometer), stirring only if necessary. Immediately remove from heat and cool to lukewarm. (110 degrees) DO NOT STIR

Add vanilla and beat vigorously until very thick and mixture starts to lose its gloss.

Quickly stir in nuts and spread into prepared baking dish. Score when warm, cut when firm.

Makes 3 dozen $1\frac{1}{2}$ inch squares.