



Fudge of the Irish



- ½ cup evaporated milk
- 1 cup light brown sugar, packed
- 1 cup white sugar
- ¾ cup unsalted butter, room temperature
- ¼ teaspoon salt
- ¼ cup Irish cream liqueur
- 1 teaspoon vanilla extract
- 2 ¼ cups confectioners' sugar, sifted

Grease an 8-inch square baking pan and line with 2 pieces of parchment paper, allowing the ends to hang over the sides by several inches.

Stir evaporated milk, light brown sugar, white sugar, unsalted butter, and salt in a heavy saucepan over medium heat until the mixture forms a thick, smooth syrup. Bring to a boil, reduce heat to medium-low, and cook until a candy thermometer inserted into the center of the boiling syrup without touching the bottom of the pan reads 238 degrees F (112 degrees C), 20 to 30 minutes. Stir often. Watch carefully.

Remove saucepan from heat and stir in cream liqueur and vanilla extract until thoroughly combined. Scrape the mixture into the work bowl of a large stand mixer fitted with beaters; set the machine on low speed and mix in confectioners' sugar in 3 additions, allowing the sugar to blend in completely before adding the next addition. Scrape down the bowl frequently and mix fudge until completely smooth, about 2 minutes. Scrape fudge into the prepared baking pan and place on a level surface to cool and set up, 3 to 5 hours. Use the parchment paper ends as handles to lift the fudge out of the baking pan before slicing into cubes for serving.