

Pumpkin Fudge

3 cups sugar
3/4 cup butter
2/3 cup evaporated milk
1/2 cup canned pumpkin
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1 (12 ounce) package butterscotch chips
1 (7 ounce) jar marshmallow creme
1 cup chopped pecans
1 teaspoon vanilla extract

Grease a 9x13 inch baking pan. In a large saucepan, combine the sugar, butter, evaporated milk, pumpkin, cinnamon, ginger, and nutmeg. Bring the mixture to a boil, stirring constantly. Reduce heat. Boil over medium heat until mixture registers 234 degrees on a candy thermometer (about 25 minutes), stirring constantly. Remove from heat and stir in butterscotch chips until completely melted. Add the marshmallow creme, pecans, and vanilla. Mix until combined. Pour the mixture into the prepared pan. Spread evenly. Allow to cool at room temperature. Cut into squares and wrap tightly in plastic wrap. Store in the refrigerator.