

## SPICY PUMPKIN FUDGE

- 1 cup sliced almonds
- 3 cup white sugar
- 1 cup butter
- 1 can evaporated milk (5 oz)
- ½ cup canned pumpkin
- 1 tsp pumpkin pie spice
- 2 cup butterscotch chips
- 1 jar marshmallow crème (7 oz)
- 1 tsp vanilla extract

Butter a 9x13 inch pan and set aside. *(I lined my pan with parchment paper which I lightly sprayed with oil. Less of a mess – easy to lift and cut)*

Arrange almonds on a cookie sheet and place in oven to toast at 300 degrees for approximately 10 minutes.

Mix spice into pumpkin.

In a heavy saucepan, combine sugar, butter, milk, pumpkin and spice; bring to a rolling boil, stirring constantly. Continue boiling over medium heat until mixture reaches 234 degrees F (118 degrees C) on a candy thermometer, about 10 minutes.

Remove from heat, immediately stir in butterscotch chips. When chips are melted, add marshmallow crème, almonds and vanilla. Mix until well blended.

Pour mixture into prepared pan. Spread evenly. Cool at room temperature. Cut into squares and store in refrigerator in air tight container.

Notes: *I made this fudge for a treat tray Hallowe'en 2009. It is very good but the butterscotch almost overwhelms the pumpkin flavor. The color is perfect for Fall.*