

# Cleo Coyle's Haunted Bookshop Maple Pecan Fudge

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) and [Haunted Bookshop Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*Readers of our Haunted Bookshop Mysteries may remember this fabulous fudge as a specialty of bookshop owner Penelope McClure. Pen brought a pan of it to the housewarming of her good friend Seymour (the quirky mailman) in*

***The Ghost and the Haunted Mansion.** To create Pen's fudge, Marc and I started with a basic marshmallow fudge recipe. This foolproof approach made sense for Pen, who spends her days running a busy bookshop. In other words, this recipe works great for cooks without much experience making candy. You won't even need a candy thermometer; and while some fudge recipes use artificial maple flavoring, we used real maple syrup, which makes all the difference in each mouthwatering morsel. To learn more about our Haunted Bookshop Mysteries, visit our online home at: [HauntedBookshopMystery.com](http://HauntedBookshopMystery.com) and read with \*spirited\* joy!*

*Makes one 9-inch square pan (16 large or 25 smaller pieces)*

## Measure out and have ready:

- 4 cups mini-marshmallows
- 3/4 cup pure maple syrup (and *not* "pancake syrup")
- 4 Tablespoons butter
- 3 cups white chocolate chips
- 1/2 teaspoon pure vanilla extract
- 1 cup finely chopped pecans

## Boil and stir:

- 1-1/4 cups evaporated milk
- 1 cup white granulated sugar
- 1 cup light brown sugar
- 2 Tablespoons butter
- 1 teaspoon Kosher salt or coarse sea salt (do not sub table salt)

## (Optional) Garnish with:

- 1/3 to 1/2 cup roughly chopped pecans



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### Step 1 – Prep pan and first list of ingredients:

Lightly butter a 9 x 9-inch square pan and line it with parchment paper (the butter helps the paper stick). Allow paper to extend over the long sides of the pan to create handles (as shown). This will allow you to remove the fudge and easily cut it after it sets. Measure out ingredients in the first list and have them ready to add rapidly at the next stage.

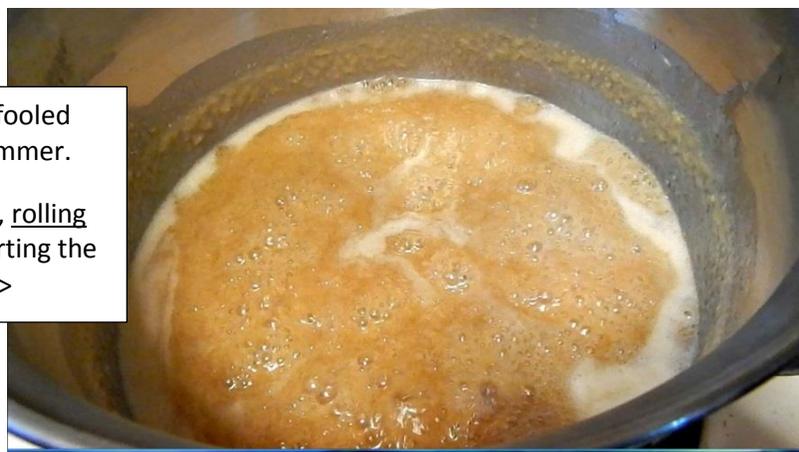


**Step 2 - Cook fudge:** Into a large saucepan, combine evaporated milk, brown and white sugars, 2 T butter and salt. Place over medium-high heat and stir occasionally (important to prevent burning). Wait for the mixture to come to a full rolling boil.



<< Don't be fooled by a mere simmer.

Wait for a full, rolling boil before starting the clock. >>



Now begin to stir constantly and time the fully rolling boil for 7 full minutes—do not boil

beyond 7 minutes. (If you wish to use a candy thermometer to be precise, the temperature you want to reach is 235 degrees F. This is the soft ball stage.) After 7 minutes, stir in the 4 cups of mini marshmallows. Continue stirring rapidly until they are completely melted.



When the marshmallows are melted, stir in the maple syrup and butter. When the butter is melted, remove the pan from the heat and add the white chocolate chips, a little at time, stirring well to encourage quick melting. When the chips are melted, stir in the vanilla extract. Finally, stir in the chopped pecans.



**Step 3 – Pour and garnish:** Pour the fudge batter into your parchment paper-lined 9 x 9-inch pan. Tilt pan gently to even out. (Optional) To increase the pecan flavor and crunch, sprinkle chopped pecans evenly over the top as a garnish.

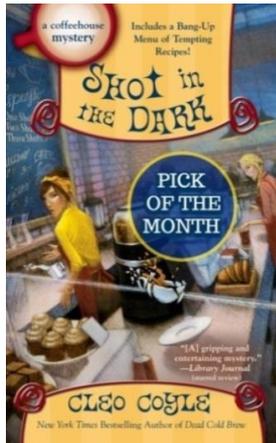
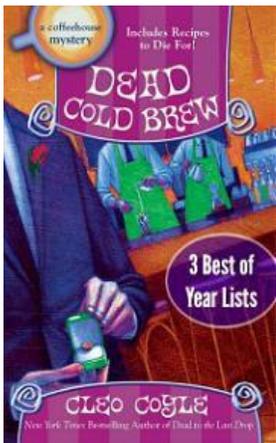


**Step 4 – WARNING! Cool first and then chill:**

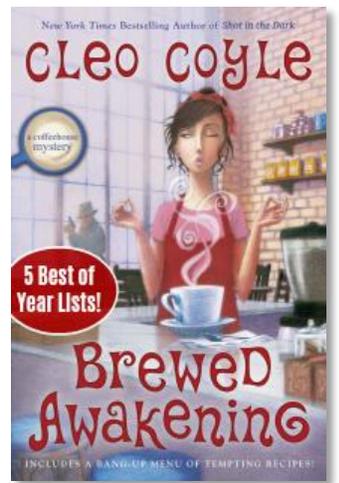
Do not agitate or move the pan as it cools, allow it to set. And do not cover the top of the pan with plastic wrap until the fudge has completely cooled; otherwise, steam will condense and your fudge will become soggy. Once the pan of fudge is cool, you can then loosely cover the top of the pan with plastic wrap or foil and place the pan in the refrigerator, chilling until firm. Remove the pan of firm fudge from the fridge, lift the fudge block out of the pan using the parchment paper handles, and cut the block into squares. Store fudge squares in an airtight container in the refrigerator.

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*Eat with joy! ~ Cleo*



The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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