

White Christmas Fudge

Revised 11-30-24

David Lehr, nephew

*Relation to Andy and/or Flora Lehr

Ingredients

Sugar	2 ¼ cups
Sour Cream	½ cup
Milk	½ cup
Butter	2 Tablespoons
Light Corn Syrup	1 Tablespoon
Salt	½ teaspoon
Vanilla	2 Tablespoons
Almonds	1 cup chopped

Directions

1. Add 2 ¼ cups sugar to heavy saucepan
2. Add ½ cup sour cream to saucepan
3. Add ½ cup milk to saucepan
4. Add 2 Tablespoons butter to saucepan
5. Add 1 tablespoon syrup to saucepan
6. Add ½ teaspoon salt
7. Cook using candy thermometer to 235, stirring constantly with wooden syrup
8. Remove heat
9. Let stand till lukewarm
10. Add 2 Tablespoons vanilla
11. Beat until it begins to loose gloss and hold shape.
12. Add nuts and pour into 8 inch x 8 inch buttered pan