

RECIPES



AUNT SHIRLEY'S FUDGE

Now it's not that quick and easy kind of fudge. This is real, actual, better than Rocky Mountain Chocolate Factory, fudge.

So print this out, get your ingredients out, measured and within reach and let's get started making Aunt Shirley's incredible fudge.

Before beginning, make sure your kitchen sink is clean, empty and prepared to fill with ice cold water and ice. Fill the sink with cold water and place the ice within reach.

- Place electric beater within reach of the sink.

- Coat large plate with butter.
- Place a large spoon next to the plate.

In a large pan, combine the following ingredients:

- 6 T. Semi-sweetened Cocoa
- 4 C. Sugar
- 2 C. Canned Milk (Evaporated works best)
- 3 T. White Karo Syrup
- ¼ C. Butter
- 2 t. Vanilla

Heat to 230° (soft ball stage).

Stir in:

- ½ C. Walnuts

Place pan in sink of cold water, add ice and begin to beat immediately. Continuing beating until the mixture becomes thick and almost unmanageable.

Immediately pour onto the plate and smooth with spoon.

Let cool and harden.

Happy Eating.