

# Minute-Boil Fudge

## Description

I enter this recipe although I have had no success with it. Everyone else who tries it has had no trouble.

## Ingredients

- 2 ozs chocolate
- 1 1/2 cups sugar
- 7 tbsps milk
- 2 tbsps dark corn syrup
- 1 tbsp light corn syrup
- 2 tbsps butter
- 1/4 tsp salt
- 1 tsp vanilla extract

## Instructions

Place all ingredients in a sauce pan. Bring slowly to rolling boil and boil briskly for 1 minute. On a rainy day boil for 1 1/2 minutes. Cool to luke warm and add vanilla and beat until thick enough to spread. If it becomes too thick add a little cream. Pour in pan.

## Notes

Instead of chocolate, you may use 2 1/2 tablespoons of cocoa.

Diana and Martha put pan down in a sink of cold water (about an inch) and it thickens as they beat the fudge. Works for them--give it a try.

## Summary

**Yield:** 24

**Source:** Mabel Range  
Hunnicutt

**Prep Time:** 5 minutes

**Category:** Desserts