Minute-Boil Fudge

Description

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

Summary

Yield: 24
Source: Mabel Range Hunnicutt
Prep Time: 5 minutes
Category: Desserts

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 to thick add a little cream. Pour in pan.

Notes

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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.