



Rich Cocoa Fudge

Ingredients:

- 3 cups sugar
- 2/3 cup cocoa
- 1/8 teaspoon salt
- 1½ cups milk
- ¼ cup butter or margarine
- 1 teaspoon vanilla extract

Directions:

- Butter 8- or 9-inch square pan; set aside.
- Combine sugar, cocoa and salt in heavy 4-quart saucepan; stir in milk. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil. Boil, without stirring, to soft-ball stage, 234° on a candy thermometer (or until syrup, when dropped into very cold water, forms a soft ball that flattens when removed from water). Bulb of candy thermometer should not rest on bottom of saucepan.
- Remove from heat. Add butter and vanilla; *do not stir*.
- Cool at room temperature to 110° (lukewarm).
- Beat until fudge thickens and loses some of its gloss. Quickly spread in prepared pan; cool. Cut into 1- to 1½-inch squares.

VARIATIONS:

Nutty Rich Cocoa Fudge: Beat cooked fudge as directed. *Immediately* stir in 1 cup broken almonds, pecans or walnuts and quickly spread in prepared pan.

Marshmallow-Nut Cocoa Fudge: Increase cocoa to ¾ cup. Cook fudge as directed. Add 1 cup marshmallow creme with butter and vanilla; *do not stir*.

Cool to 110° (lukewarm). Beat 10 minutes; stir in 1 cup broken nuts and pour into prepared pan. (Fudge does not set until poured into pan.)

Yield: about 3 dozen candies