

OLD FASHIONED FUDGE...MOM MILLERS

3/12/01

3 CUPS WHITE SUGAR

½ CUP COCOA A SPRINKLE OF SALT 1 CUP OF CANNED MILK

STIR ALL TOGETHER AND SIT ON WIRE HANGER

COOK, WATCH CLOSELY, STIR OFTEN, ABOUT ½ HOUR...TILL IT FORMS A SOFT BALL.(IN COLD WATER DROP A BIT TO SEE IF IT IS A SOFT BALL) WHEN IT DOES NOT DIVIDE IN WATER, IT IS COOKED.

TAKE OFF STOVE, ADD ¼ POUND BUTTER, 1 TSP VANILLA, AND ¼ TSP MAPALINE, OR MAPLE FLAVORING..ADD 2 LARGE TABLESPOON FULL (ALL YOU CAN HOLD) OF PEANUT BUTTER.

LET SIT TILL NEARLY COOL WITHOUT STIRRING. IN THE MEANTIME, LINE A CAKE PAN AND GREASE IT WITH BUTTER. BEAT THE CANDY WHEN COOL TILL IT LOOSES IT'S SHINY-NESS, BUT SO IT DOESN'T GET TOO HARD TO POUR. CUT WHILE WARM AND ENJOY!