



Bubbie's Grandpa's FUDGE

AN HEIRLOOM FAMILY RECIPE



INGREDIENTS

- 2 cups sugar
- 6 Tbsp cocoa
- 2 Tbsp oil
- 1/8 tsp cream of tartar
- 2/3 cup evaporated milk
- 1 tsp vanilla
- 2 Tbsp butter

SOFT-BALL STAGE • 238°F

DIRECTIONS

1. Lightly spray a cake pan with cooking spray.
2. In a saucepan, combine the sugar, evaporated milk, cocoa, oil, and cream of tartar. Bring to a boil, stirring slowly until well blended.
3. Continue boiling until the mixture reaches the soft-ball stage, 238°F.
4. Remove from heat. Add the butter, but do not stir it in. Let the mixture cool until lukewarm.
5. Add the vanilla and beat until creamy and the shiny appearance disappears. The fudge should hold its shape when a small amount is dropped into cold water.
6. Pour into the prepared pan and let cool completely before cutting.

FROM GRANDPA'S HANDWRITTEN RECIPE

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