

From the kitchen of David and Jennifer Deaven

Servings: 24
\$id: chocolate_fudge.v.1.1.2017/08/09 07:47:44 deaven Exp \$

Desserts/Chocolate Fudge

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- A: 2C sugar
1C whole milk (if 1%, add 2t butter)
4T butter
2t corn syrup
1oz white chocolate
1/2C cocoa
- B: 1t vanilla extract
1/3C walnuts
1. Place (A) in heavy pan, stir to combine. No more stirring! (If you feel compelled to play with it, you can brush the sides down with a pastry brush moistened in water.)
 2. Place over low-medium heat, and cook to soft-ball (235F). Keep the heat low to avoid scorching.
 3. Remove from heat, let cool 5 minutes.
 4. Combine with (B) and beat with electric mixer just until syrup loses its sheen. Place immediately into 8x8" buttered dish, and cool. Cut into squares and enjoy.

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