

Cherie's Famous Fudge

- 2 cups of sugar
- 1 cup of milk
- 2 heaping TBSP of cocoa
- 1 dash of salt
- Add chopped pecan nuts if desired

Use a heavy sauce pan and cook over medium heat continuously stirring ingredients with a wooden spoon until sugar is all dissolved. Do NOT let boil until sugar is dissolved but then it should never get more than to a slow boil. Let mixture slow boil until the "soft ball" stage. Soft Ball test: Drop a little of the mixed ingredients into ice cold water. If a tiny soft ball forms, mixture is ready to pour back into a mixing bowl (Use one that you can easily and vigorously mix all ingredients together). Once fudge is barely at room temp, add 1 tsp of vanilla and 2 TBSP of butter. Again, beat all ingredients together vigorously* with a wooden spoon until the color of the fudge starts to "lose its gloss". Add 1 cup of pecans (Cherie prefers the large native pecans). Pour mixture out onto parchment paper or into a slightly buttered pan. *I personally think this is Cherie's magic. It's all in the wrist action when she is mixing all her ingredients together. Enjoy!