

Papa T's Old Fashioned Chocolate Fudge

2 cups sugar
2/3 cup milk
1/3 cup cocoa
2 tablespoons light corn syrup
¼ teaspoon salt
2 tablespoons butter
1 teaspoon vanilla
1 cup nuts

Combine sugar, milk cocoa, corn syrup & salt in heavy, thick saucepan. Stir over medium heat until chocolate melts & sugar dissolves. Cook to 234° (not 233- not 235).

Stir occasionally. Remove from heat.

Add butter. Cool to lukewarm without stirring (about 10-20 minutes depending on recipe size.) Add vanilla and beat until thick and no longer glossy (about 10-15 mins.) Quickly stir in nuts.

Quickly pour into buttered dinner plates. When set, cut into square Note: sometimes it is ready to cut within minutes, other times you have to wait 30 minutes or an hour or longer. (I have wait overnight) but ... regardless, cut before it gets real hard -otherwise, it will crumble.

	Triple Recipe	Double Recipe
Sugar	6 cups	4 cups
Milk	2 cups	1-1/3 cups
Cocoa	1 cup	2/3 cup
Light corn syrup	6 tablespoons	4 tablespoons
Salt	¾ teaspoons	½ teaspoon
Butter	6 tablespoons	4 tablespoons
Vanilla	3 teaspoons	2 teaspoons
Nuts	3 cups	2 cups