



Amanda's
Atomic
Home

Bringing the food,
fashion,
and
decor of the
Mid-Century
to today
through a
delightful blog.

www.amandasatomic.com



CHOCOLATE FUDGE

- 2 Cups Sugar
- 2 Squares Chocolate
- 1/8 Teaspoon Cream of Tartar
- 2/3 Cup Milk
- 1 Teaspoon Vanilla
- 2 Tablespoons Butter

DIRECTIONS

1. Mix the sugar, milk, grated chocolate, cream of tartar and boil rather slowly, stirring until the ingredients are well blended.
2. Boil to 238 degrees.
3. Remove from the stove and add the butter but do not stir in.
4. When cooled to lukewarm, add the vanilla and beat until it creams.
5. Spread in a buttered pan.
6. Mark into squares and cool.