



## CHOCOLATE FUDGE

- 2 Cups Sugar
- 2 Ounces Chocolate, Chipped
- 2/3 Cup Cream
- 2 Tablespoons Light Corn Syrup
- 2 Tablespoons Butter
- Dash Salt
- 1 Teaspoon Vanilla

## DIRECTIONS

1. Place sugar, chocolate, cream, corn syrup, butter and salt in a sauce pan.
2. Heat slowly until the sugar is dissolved.
3. Cover until boiling point is reached.
4. Cook without stirring until the temperature reaches 240 degrees.
5. Add vanilla, then cool, without stirring to lukewarm.
6. Beat until creamy and the mixture loses its shine.
7. Pour into a buttered square pan and mark into squares.