



## KATIE'S FUDGE

- 2 Squares Unsweetened Chocolate
- $\frac{3}{4}$  Cup Milk
- Dash Salt
- 2 Cups Sugar
- $\frac{1}{4}$  Cup Butter
- $\frac{1}{2}$  Teaspoon Vanilla
- $\frac{1}{2}$  Cup Chopped Walnuts

## DIRECTIONS

1. Melt chocolate in the top of a double broiler over very low heat.
2. Add milk and salt; stir well.
3. Stir in sugar and bring to a full boil over medium heat.
4. Cook without stirring until mixture reaches soft ball, 235 degrees.
5. Remove from heat.
6. Add butter and vanilla and blend well.
7. Stir in walnuts.
8. Beat well with a large spoon until the mixture begins to thicken.
9. Pour into a buttered 8 inch pie plate.
10. Refrigerate.