

MAWMAW'S FUDGE

INGREDIENTS

- 2.5 cups Sugar
- 1/2 cup Coca
- 1 stick Margarine
- 1 cup Canned Cream
- 1 tsp Vanilla
- 1 cup Chopped Pecans

INSTRUCTIONS

1. Before you begin cooking: Smear margarine (not the stick of margarine for the recipe) all over a large plate to have something to pour your fudge out on when it's cooked.
2. In a medium pot mix together sugar and cocoa and then add in canned cream. Stir until it is all well mixed together.
3. Add in the stick of margarine and insert your candy thermometer and begin cooking on medium heat

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MAWMAW'S FUDGE CONTINUED

INSTRUCTIONS CONTINUED

4. Cook the mixture stirring occasionally until it reaches the soft ball stage on the thermometer. Mawmaw always taught me to test the candy and not to fully trust what the thermometer said. Put a small cup or bowl of cold water next to your pot and once the thermometer shows the soft ball stage drop some of the mixture into the water. If you can reach into the water and pick up the mixture and it sticks together enough to roll it into a ball then it's ready!
5. Remove the candy from the stove and add in the vanilla and pecans and stir until the candy begins to thicken.
6. Pour out onto your buttered dish and allow it to cool completely before cutting it into pieces

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