

Feeling peckish?

Let's make Old-Fashioned Creamy Cocoa Fudge

From Carol's grandma and Jenni

What you need:

2 cups granulated sugar

1 heaping Tablespoon cocoa powder

1 Tablespoon corn syrup

1/2 teaspoon kosher salt

1 cup whole milk

1 Tablespoon butter

1 teaspoon vanilla extract

1 cup toasted pecan halves or pieces

What to do:

In a medium saucepan over medium heat, bring sugar, cocoa, corn syrup, salt and milk to a rolling boil, stirring occasionally.

Boil until the candy reaches 234F.

Remove pan from heat and add butter and vanilla, but don't stir them in.

When the candy cools to 110F, stir vigorously with a wooden spoon until the candy starts to lose its gloss and thicken up, about 6-7 minutes.

Stir in toasted nuts, if using, and spread in prepared pan to cool.

Slice as desired.

Other stuff to know:

Cooking to a specific temperature and then cooling to another specific temperature is vital to achieving creamy fudge perfection. Please make sure you buy a candy thermometer if you don't already have one.



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