

Favorite Recipes from The Village at Shrewsbury Residents

Rich Cocoa Fudge (Hershey's Recipe)

From the Kitchen of Sharon Falkner



Ingredients

3 cups sugar	1-1/2 cups milk (use whole milk)
2/3 cup Hershey's Cocoa	1/4 cup butter (1/2 stick)
1/8 tsp salt	1 tsp vanilla



Directions

Line 8 or 9 inch pan with foil. Butter foil. In heavy 4-quart saucepan, stir together sugar, cocoa and salt; stir in milk. Cook over medium heat, stirring constantly, until mixture comes to a full rolling boil. Boil, without stirring, until mixture reaches 234°F on candy thermometer or until small amount of mixture dropped into very cold water forms a soft ball which flattens when removed from water. Remove from heat. Add butter and vanilla. **Do NOT stir.** Cool at room temperature to 110°F (lukewarm). Beat with **wooden** spoon until fudge thickens and just begins to lose some of its gloss (about 7 minutes). Quickly spread in prepared pan; cool completely. Cut into squares. Store in tightly covered container at room temperature.