

William & Greg Family Recipes

Cocoa Fudge

Effie Viola Kirk Perry

- 2 C. Sugar
- 2 Tbsp. Butter or Margarine
- $\frac{2}{3}$ C. Water
- 1 tsp. Vanilla
- $\frac{1}{4}$ C. Cocoa powder
- $\frac{1}{2}$ C. Chopped Walnuts (Optional)

Line 8" X 4" X 2" Pan with foil, butter foil.

Butter sides of heavy 2 quart saucepan, in pan combine sugar, water and cocoa, cook over medium heat, stir constantly with wooden spoon. Avoid splashing mixture on since of pan. Cook over medium heat to soft ball stage about 20 minutes. Remove from heat, add 2 Tbsp. butter and vanilla, (Do not stir) cool without stirring to 110 degrees, about 55 minutes beat vigorously till just begins to thicken add nut. Continue beating till very thick and starts to lose it gloss about 10 minutes total, put in prepared pan, score into 1 inch squares, when cool remove from pan with foil and cut in squares.



11/14/1931-12/21/1999