



Cocoa Fudge

Source: *Chocolate and Cocoa Recipes, 1909*

Ingredients:

½ cup Milk
6 Tbsp. Cocoa
3 Tbsp. Butter
2 ½ cups Powder Sugar
1 tsp. Vanilla
Pinch of Salt

Preparation:

Mix all ingredients together except vanilla; cook, stirring constantly until it begins to boil, then cook slowly, stirring occasionally eight or ten minutes, or until it makes a firm ball when dropped in cold water. When cooked enough, add the vanilla and beat until it seems like very cold molasses in winter. Pour into a buttered pan; when firm, cut in squares. Great care must be taken not to beat too much, because it cannot be poured into the pan, and will not have a gloss on top.

(Note: Keep in mind this recipe is from 1909, we recommend bringing ingredients to a “simmer” versus a “boil”)

Indulge & Enjoy