

## Homemade Fudge

*This is well worth the extra trouble for the one you love!*

**2/3 cup Hershey's cocoa**

**3 cups sugar**

**¼ tsp. salt**

**1 ½ cups milk**

**¼ cup butter**

**1 Tbsp. vanilla**

**1 cup chopped pecans, optional**



Lightly butter a 9" square pan. Thoroughly combine all dry ingredients in a heavy 4-quart saucepan. Stir in milk; bring to a bubbly boil over medium heat, stirring constantly. Boil without stirring to 236 degrees (soft ball stage). The bulb of the candy thermometer should not rest on the bottom of the saucepan, but remain on the side. Remove from heat; add butter and vanilla. **DO NOT STIR!** Cool at room temperature to 110 degrees – pan will be warm to touch. Beat with a wooden spoon until fudge thickens and loses its gloss. Add pecans here if you are using them. Quickly spread into prepared pan. Cool completely and cut into 1-inch squares.