

HERSHEY'S COCOA FUDGE Jeannette Sill's

"This is the recipe I use for my fudge frosting."

2/3 cup cocoa
3 cups sugar
1/8 teaspoon salt
1 1/2 cups milk
1/4 cup butter or margarine
1 teaspoon vanilla

Combine dry ingredients in 4 quart pan.
Stir in milk.
Bring to bubbly boil on medium heat, stirring constantly.
Boil without stirring to 234 degrees.
Remove from heat, add butter and vanilla.
DO NOT STIR.
Cool at room temperature to 110 degrees.
Beat until it thickens and loses some of its gloss.
Quickly spread in lightly buttered pan or on cake.

Optional: 1 cup chopped nuts

Candy

