

FUDGE

(serves 10)

INGREDIENTS AND QUANTITIES:

3 cups brown sugar

3/4 cups butter

1/2 cup milk

dash of salt

2 cups icing sugar

1/2 cup flour

1 tsp vanilla

EQUIPMENT & UTENSILS:

2 Small Bowls

Small, dry and liquid measures

Wooden Spoon

Rubber Spatula

Large Pot

Large Cake Pan

PROCEDURE:

1. Boil brown sugar, butter and milk in a large pot for 5 minutes stirring constantly.
2. Remove from stove and add a dash of salt.
3. Add icing sugar and then flour a little at a time. Stir constantly.
4. Add vanilla.
5. Pour the fudge into the pan.
6. Let the fudge stand for 1 hour.
7. ENJOY!