

## **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!**