

Dilettante Fudge

Ingredients:

¼ cup water

¼ teaspoon salt

¼ cup corn syrup

5-6 ounces unsweetened chocolate

1 cup cream

1 teaspoon vanilla

4 cups sugar

4 ounces chopped nuts

2 ounces butter

Hints:

1. Prepare 2 cookie sheets: wet & put in freezer
2. Test thermometer every time – water boils at 212°
3. Use wooden spoon
4. Cook as quickly as possible
5. Small batches are harder than large ones

Grease large saucepan with butter (lots – from recipe). Add first 7 ingredients, mix, & cook on high, stirring. Cook at 240° (book says 236°). Stir entire time because of butter & cream. Using a brush & water, wash the outside rim of the pan & inside sides. Keep spoon below liquid level. Keep washing down to prevent crystal formation. At 240°, remove from heat. *Dump onto wet, cold cookie sheets (2). Do **not** scrap pan. Cool to 120° (may let get cooler, but it will take longer to beat). Scrape toward the center of the pan with a putty knife & mix. When the mixture loses its gloss & **starts** to sugar on the edge of the spatula, add nuts & vanilla. Keep scraping spatula back into the mixture to speed sugaring. When nearly done, pat onto waxed paper. Let mellow for 1 day. Store in airtight containers.

*Or leave in pan, cool to 120°, then heat slightly to release & beat.

After it cools, you can knead it until it is soft & then form it into balls to be dipped. For this purpose or for lighter fudge, use only 4 ounces of chocolate.