

Mama's Stovetop Fudge

3 CUPS SUGAR 1 STICK SALTED BUTTER
3 HEAPING TBSP. COCOA
1/4 CUP PEANUT BUTTER
1 CUP EVAPORATED MILK
1 TSP. VANILLA EXTRACT
1.5 CUPS PARCHED PEANUTS (OR PECANS)

Combining Ingredients: Combine sugar & cocoa-mix well-set aside. Melt butter on medium/low heat in medium saucepan. Add sugar/cocoa mixture, milk-mix well. Keep on low heat until mixture simmers.

Careful with Sugar Granules: Wash utensils to prevent transfer of sugar crystals into fudge. Use cup hot water and silicone spatula to wash sides of saucepan while melting sugar into fudge.

Boiling Fudge: Bring to a slow simmer (until it looks as if most of sugar has melted.) Cover turn up to high heat. Set timer for 3 minutes. Check candy with candy thermometer. Temperature should be soft ball stage around 240 degrees.

Beating Fudge: Pour candy into mixing bowl. Do not scrape sides of saucepan (to reduce chance of sugar crystals getting into mix). Add peanut butter-mix on high, add vanilla. Beat until candy starts to thicken-add nuts-turn mixer off. Wait 10 minutes-check candy on beaters. If it is cracked and dry add 1 tbsp. evaporated milk. Repeat 10-minute test until candy is creamy, but thick & smooth. Pour into a buttered 9x9 or 11x7 pan until set. Cut fudge-store in an airtight container at room temperature.