

Mama's Stovetop Fudge Icing

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)

Combine sugar & cocoa, mix well, set aside. Melt butter on medium/low heat in a 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.

Boiling Fudge: Bring to a slow simmer (until it looks as if most of the sugar has melted). Cover & turn up to high heat. Set a timer for 3 minutes. Check with a candy thermometer. Cook to a 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), mix on high, add vanilla. Beat until frosting starts to thicken, then add nuts and turn the mixer off.

Note: MAKE AT LEAST 1 1/2 RECIPE TO FROST A 3-4 LAYER CAKE.