

FLAWLESS FUDGE

Last Modified: 02/13/2016

PREP: 30 Min
COOK: 30 Min
STOVETOP

F MEDIUM

CANDY

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2 3/4	Cups	Granulated Sugar	
4	Oz	Unsweetened Chocolate	
2	Tbsp	Unsalted Butter	
PLUS			
2	Pats	Unsalted Butter	
1	Tbsp	Light Corn Syrup (Karo)	
1	Cup	Half & Half	
1	Tsp	Vanilla Extract	
1/4	Cup	Toasted Nuts (Optional)	

PREPARATION	
TOOLS	1) Wooden Spoon 2) 9" x 9" Glass Baking Dish 3) Medium Saucepan & Lid 4) Candy Thermometer 5) Silicone Spatula
FACTOID	Wax Paper may be used as a liner in baking cakes, quick breads, muffins or any baked food in which the batter completely covers the wax paper lining. Wax paper should never be directly exposed to the heat of an oven.
1	Grease a 9 inch x 9 inch glass baking dish with softened Butter and line it with waxed paper (yes, the Butter goes underneath the waxed paper). Trim the corners of the waxed paper so it fits the bottom tightly (See Picture).
2	In a medium saucepan over medium heat, in order, add in the Half & Half, Sugar, Chocolate, Butter and Corn Syrup. Stir constantly with the wooden spoon until ALL of the Sugar has completely dissolved (if not, your Fudge will be grainy). Bring it to a slow boil, do NOT <u>move</u> or <u>stir</u> the pan again until told to do so.
3	Reduce the heat to medium low, cover and cook the mixture for 3 minutes ONLY. Remove the cover and insert the candy thermometer into the mixture. Continue heating until it reaches the soft ball stage (234 degrees). and then allow it to set for a total of 4 hours at the end.
HINTS	If the humidity is high that day (rainy, etc.), cook it to 4 degrees higher and then allow it to set for a total of 4 hours at the end.
4	Turn off the heat, and leaving the pan on the slowly cooling burner, carefully drop 2 pats of Butter on the top to keep it from drying out. DO NOT MOVE THE PAN FOR ANY REASON until the temperature lowers down to 110 degrees. If you move or disturb the pan at all, the Fudge will again, turn out grainy.
5	Once the Fudge cools to 110 degrees, remove the candy thermometer. Beat the Fudge with a wooden spoon until the glossiness disappears. The faster and harder you beat it, the smoother the final Fudge texture will be. As the Fudge begins to thicken, you may slow the beating process. Add in the Vanilla Extract (or other flavoring) and Nuts (Candy Pieces, etc.) if desired.

FLAWLESS FUDGE

HINTS	The mass of any additives will greatly hasten the cooling (thickening) process, so be quick & be careful - once the Fudge is thick, it <u>can't</u> be thinned again.
6	Continue to stir until the Fudge thickens to the desired consistency. Spoon the Fudge into the baking dish. Using a Buttered silicone spatula, smooth the top and let it cool for at least 2 hours. Carefully cut between the paper and pan around the outside edge with a small sharp knife. Remove the Fudge by turning the dish upside down on a cutting board. Peel off and discard the waxed paper. Flip the block over and cut the Fudge into even squares.
SERVE	Store the Fudge in a tightly sealed container with any layers separated by clean waxed paper sheets.