

You should know I come from a long line of chocolate lovers, so believe me when I say a pan of **Swinimer Family Fudge** doesn't stand a chance when we all get together.

My mom **Hilda Swinimer** started making it when we were young and we sure carried on the tradition. My late twin sister Joan had her own twist on it but no matter who made it - every bit of it was delicious. I've made so much of fudge over the years I never look at a recipe, but I've written it down as best as I can so that you can enjoy it as much as my family has for generations!

Rae Sawler, Gold River

Dessert

Swinimer Family Fudge

from Rae Sawler, Gold River

One thing's for sure you better grab a piece quick because it gets gobbled up really fast around here!



INGREDIENTS

2 cups of white sugar	2 cups of brown sugar
1 cup of canned milk	2 1/2 tbsp of Cocoa
1/2 cup of butter	A smidge of salt
1 1/2 tbsp of Vanilla	

DIRECTIONS

Grease sides and bottom of 9" square pan and set aside

Combine sugars, canned milk, cocoa and salt in a good sized pot. Still until most lumps are gone then place on med/high heat. Add butter and stir til melted.

Leave on heat for approx. 7 minutes, stirring occasionally to boiling.

Drop a 1/2 tsp of fudge into cup of cold water - if you can make a ball with the fudge by rolling it with your finger - it's done! You best watch the video for a visual on that one.

When fudge is ready remove pot and place in sink of cold water...this is to cool it down quicker...then remove to counter top stirring to ensure smoothness... (and ADD - see "Serving & Tips)

Just before the fudge starts to set pour into the prepared pan.

Let cool completely - cut into squares & enjoy!

As noted above (and ADD) - that's the point in the preparation at which you can add coconut, nuts, etc. to your recipe. You can also omit the cocoa and make a simple brown sugar fudge...but why?!