

# Betty's Sister's Skillet Fudge Recipe



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In this video, Betty makes her sister's recipe for Skillet Fudge. We have this rich, chocolate fudge every Christmas, and it is wonderful! It is easy to make, too! A big "Thanks!" to my sister, Barbara, for the recipe!

## Ingredients:

- 2 squares unsweetened chocolate
- 1 1/2 cups sugar
- 2 tablespoons margarine
- 2 tablespoons butter
- 7 tablespoons milk
- 2 tablespoons WHITE corn syrup (Not LIGHT corn syrup)
- 1 teaspoon vanilla

Combine all ingredients in a deep skillet. Bring to a hard boil. Boil while stirring for one minute. Remove from heat and cool for 5 minutes. Beat until candy loses most of its gloss. (This took me about 10 to 12 minutes.) Immediately pour into an 8-inch by 8-inch buttered pan. Cool, and then cut into squares. Place individual pieces of fudge on a nice serving plate. YUM!