

Chocolate Fudge My Mother Made I Remember As a Child

Arranged By: David A. Sargent

Taken from a recipe of Jeanette Wilson Muir Sargent 1892-1957 my Grandmother of Scottish Descent - She was a Scottish Sword Dancer in her youth. She died the year before I was born.



Ingredients:

- 1 1/2 Cups Milk
- 4 Squares Unsweetened Chocolate
- 4 Cups Sugar
- 1/4 Teaspoon Cream of Tartar
- 1/2 Teaspoon Salt
- 2 Teaspoons Vanilla
- 2 Tablespoons Butter



Instructions:

1. Heat milk in heavy saucepan
2. Add chocolate
3. Cook until thick and smooth stirring constantly
4. Add sugar, cream of tartar and salt.
5. Cook to soft ball stage.
6. Add butter **BUT DO NOT STIR.**
7. Remove from heat and cool completely.
8. Add vanilla and beat until thick and creamy. (Nuts can be added to have them inside mix and stir.)
9. Pour on buttered cookie sheet and let set.
10. Then cut in squares. (Nuts can be added to top for a topping instead of inside).
11. I had always asked for mine without nuts! (You get more fudge that way!

This will yield approximately 12 Cookies depending on the size and shape of each one. (I usually double the batch but have on one occasion tripled it the batch. If done right they make the best shortbread cookies ever. I do not usually put any toppings on mine.) I can remember mom making these and I would always sneak in the kitchen after causing some commotion in the house to distract her, and swipe some of the dough! I found out that mom knew all along and recently she told me she use to sneak it too...



Enjoy & God Bless,
David

A Note from the card that I got this recipe from my mom: David's 5th grade teacher: From Mrs. Paden - Given to David Sargent 5th Grade. She knew Jeanette Sargent from Anna B Lacey Elementary School in Chattanooga, Tennessee; who taught Elocutions there at the times Mrs. Paden taught there. Elocution is the skill of clear and expressive speech, especially of distinct pronunciation and articulation.