

# Rocky Road Fudge

This is a signature fudge, indeed. It's hard to find anyone who doesn't love this classic combination. For a more intense chocolate flavor, try substituting bittersweet chocolate chips for semisweet, and use coffee extract in place of the vanilla.

MAKES 2 POUNDS

- 1½ cups granulated sugar
- 1 can (5 ounces) evaporated milk
- 2 tablespoons butter
- ¼ teaspoon salt
- 2 cups miniature marshmallows
- 1½ cups semisweet chocolate chips
- ½ cup chopped pecans or walnuts (optional)
- 1 teaspoon vanilla extract

Line an 8-inch square baking pan with a large sheet of foil, allowing excess to overlap two sides of the pan.

In a medium, heavy-duty saucepan, combine the sugar, evaporated milk, butter, and salt. Bring to full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

Add marshmallows, chocolate chips, nuts, and vanilla extract. Stir vigorously for 1 minute, until marshmallows are melted.

Pour into the prepared baking pan and refrigerate for 2 hours, until firm. Hold overlapping foil and lift the fudge from the pan; remove foil. Cut into 48 bite-size pieces.

## Aunt Fritz and her fudge

My very first memory of Aunt Fritz and her fudge was when I was about 3 or 4 years old. This was during World War II.

At the start of WWII, my mother's brothers volunteered to serve in the Navy. Aunt Fritz, my other aunts, and my mom would make up care packages to send to all the men.

Aunt Fritz always made candy to send, and she would let us little ones help her pick out the pecans to go in the fudge. I kept begging to help cook the fudge so one day she pulled a chair up to the stove and said, "Come on." I thought I was grown. Of course, Aunt Fritz did all the cooking, but she did allow me to help her stir the fudge. And I got to watch it being made. For a child that is a marvelous experience.

### *Aunt Fritz's Old-Fashioned Fudge*

- 2 cups pure sugar
- 1 tablespoon cocoa
- ¾ cup sweet milk (do not use low/nonfat)

- Pinch of salt
- 1 tablespoon butter
- 1 teaspoon vanilla
- 1 cup chopped pecans or walnuts, optional

Mix together sugar, cocoa, milk, and salt. Cook until it makes a ball in cold water (5 minutes or a little longer).

Add butter and vanilla. Put pan in cold water and beat until mixture starts to get thick.

Add pecans and beat together. Pour in greased pan.

For peanut butter fudge, use peanut butter instead of real butter.

Note: Aunt Fritz does not use a regulation tablespoon; she uses a large serving spoon.

Jeannie Box  
via Facebook