

Easy No-Stir Cocoa Fudge

INGREDIENTS:

- 2/3 cup Cocoa Powder
- 3 cups Granulated Sugar
- 1/8 tsp Salt
- 1 1/2 cups Heavy Cream
- 1/4 cup Butter
- 1 tsp Vanilla

TOOLS FROM CKSA:

- Thermometer
- Wooden Spoon
- Parchment Paper
- 8x8 Pan



DIRECTIONS:

1. Combine cocoa, sugar, salt, and heavy cream in a large saucepan. Bring to a rolling boil; then reduce heat to medium and cook to 234°F without stirring.
2. Remove from heat and add butter and vanilla. Do not stir.
3. Cool to lukewarm (about 110°F).
4. Beat by hand or with mixer until fudge thickens and loses some of its gloss.
5. Quickly spread fudge in lightly buttered, parchment-lined, 8-inch square pan.
6. When cool, cut into squares.