

# Recipe for

- 2 C. Sugar
- 1 C. Half & Half
- 2-1 oz. Square Unsweetened Chocolate
- 2 Tbsp. Light Corn Syrup
- 1/2 Tsp. Salt
- 2 Tbsp. Butter
- 1 Tsp. Vanilla Extract
- 1/2 C. Coarsely Chopped Pecans (optional)

Combine sugar, half & half, chocolate, corn syrup and salt in 2 qt. saucepan. Stir constantly over medium heat until chocolate is melted & sugar dissolved. Cook until mixture reaches 235°F. Remove from heat. Add butter and cool mixture to 120°F without stirring. Butter a 9x5x3 inch loaf pan; set aside. Add vanilla to warm mixture & beat until mixture is no longer glossy. Quickly stir in pecans. Spread mixture into pan. Cool until firm. Cut into 1-inch squares. Yield: 45 - 1x1 inch squares

# Mackinac FUDGE

