

Cocoa Fudge

2/3 cup cocoa

3 Cups sugar

1/8 teas. salt

1 1/2 cup milk

4 1/2 tables. butter

1 teas. vanilla

Combine cocoa with sugar and salt.

Add milk, bring to boil, stirring freq.

Cook to 232 degrees or until ~~small~~
amount forms soft ball when dropped
in cold water. Remove from heat.

Drop in butter. Cool to lukewarm.

Add vanilla and heat until mixture
thickens. Pour into buttered pan and
cut in squares.