

Chocolate Fudge

2 c. sugar
2 squares unsweetened chocolate or 6 T. cocoa
2 T. butter
 $\frac{2}{3}$ c. milk
few grains salt
1 t. vanilla

Combine sugar, milk, butter, salt and chocolate. Cover until boiling point is reached. Boil to softball stage ($^{\circ}234$ to $^{\circ}238$). Add vanilla and cool, without stirring, to room temperature. Beat until thick and creamy and will hold its shape when dropped from a teaspoon. Pour into buttered dish.