FUDGE

3 CUPS SUGAR 1 TEAS VINEGAR 1 SQUARE BUTTER 3/4 CUP MILK 1/2 CUP KARO
2 SQUARES CHOCOLATE
3/4 CUP CANNED MILK
VANILLA

MIX THE ABOVE AND COOK SLOWLY UNTIL MIXTURE FORMS A SOFT BALL WHEN DROPPED IN COLD WATER.

220° IS JUST RIGHT WHEN USED AS FROSTING 222° IS JUST RIGHT FOR CANDY.

STIR FREQUENTLY WHILE COOKING

IF YOU WANT BLONDE FUDGE, JUST OMIT THE CHOCOLATE AND COOK AS ABOVE