**How to Make Fudge, Step-by-Step**

This recipe for Perfect Chocolate Fudge comes to us from Dorothy Anderson of Ottawa, Kansas. “This rich chocolate fudge is sure to delight someone you love,” she says.

**Ingredients**

* 1-1/2 teaspoons plus 1/4 cup butter, divided
* 3 cups sugar
* 2/3 cup baking cocoa
* 1/8 teaspoon salt
* 1-1/2 cups whole milk
* 1 teaspoon vanilla extract

*Yield: 64 pieces*

**Directions**

**Step 1: Prepare your pan**

Start by lining an 8-inch square pan with foil. Then, grease the foil with 1-1/2 teaspoons of butter. This will help your fudge release easily from the pan when it’s finished.

**Step 2: Boil the ingredients**

Next, in a heavy saucepan, combine the sugar, cocoa and salt. Stir in the milk until smooth, then bring to a rapid boil over medium heat, stirring constantly.

**Step 3: Cook to soft-ball stage**

Once the mixture boils, insert a candy thermometer into the pan and cook, without stirring, until the thermometer reads 234°F, or soft-ball stage. Learn more about [how to make candy](https://www.tasteofhome.com/article/how-to-make-candy/).

**Step 4: Add remaining ingredients and cool**

Remove the mixture from the heat and add your vanilla and remaining butter. Be careful that you do not stir, though. That step comes later!

**Step 5: Beat until thick**

Let the mixture cool to 110°F. Then, beat with a spoon until the fudge thickens and just begins to lose its gloss. Immediately spread the mixture into your prepared pan and let cool completely.

**Step 6: Set and serve**

Ahh, finally—it’s time to dig in! Using the foil liner, gently lift the fudge out of the pan. Peel the foil away and discard, then cut the fudge into 1-inch squares. Serve and enjoy!

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