



# See Jane Cook

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## **MOM'S FUDGE "FROSTING"**

- **2 tbsp. unsweetened cocoa powder**
- **2/3 cup milk**
- **2 cups sugar**
- **Dash of salt**
- **3 tbsp. corn syrup**
- **3 tbsp. butter**
- **1 tsp. vanilla**

Combine cocoa, milk, sugar, salt and corn syrup in a 4-quart pan. Stir over low heat until sugar melts and mixture comes to a boil. Continue boiling until temperature reaches 245 degrees, the firm ball stage on a candy thermometer. Remove from heat and stir in butter and vanilla. With a wooden spoon, beat mixture until it begins to lose its gloss and starts to set around the edges of the pan.

Immediately spread on a cooled 9-by-14-inch chocolate cake or for fudge, pour into a buttered, 9-inch-square pan. If using candles, poke candles through the frosting to make holes, then remove the candles until the frosting cools (otherwise the candles will melt). Makes enough to frost one cake.