

Chocolate Fudge

Written by Poonam Pais-Zaveri

Ingredients

Quantity	Measure	Ingredients
2	Tablespoon	Butter
2	Tablespoon	Cocoa Powder
0.5	Tin	Condensed Milk
1	Teacup	Sugar

Method

Cook well in a vessel on moderate flame, till it is sticky and hard. Stir all the while. Pour on a greased plate or board. Cut into any shape as it gets cool.

In stead of condensed milk, two tea cups of fresh milk may be used, but after adding sugar to sweeten it A well cooked custard hardens when a drop of it is put in cold water.