

From The Sunderland Family Cookbook



\$400 Fudge

Note: I'm not sure how this recipe got its name. Perhaps someone won a \$400 prize for it. Anyway, this is easy to make and almost fool-proof. **Pay constant attention** to the heat levels when preparing the syrup because it has a tendency to foam up and overflow.

Ingredients:

Granulated Sugar	4 & 1/2 Cups
Evaporated Milk	1 Can (13 oz.)
Vanilla	1 TSP
Chocolate Chips	3 Packages (each 6 oz.)
Butter or Margarine	1/2 Pound (2 Sticks)
Chopped Nuts	Optional

Instructions:

Cook Evaporated Milk and Sugar in a good sized saucepan. Bring to a rolling boil. Continue to cook for 6 to 8 minutes. Place into a mixing bowl the Chocolate Chips, and Butter. Pour the hot syrup over the mixture. Add the Vanilla and beat until it starts to thicken. Pour into a greased pan.

Allow to set-up and cool.

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