

*From Real Estate to Recipes!*

## **JUNE'S FEATURE RECIPE**

### **The Hoefakker Family's Favorite Fudge**

*Courtesy of John & Bethany Hoefakker who purchased their Eagle Home in November 2004.*

- ◆ 2 Cups Sugar
- ◆ 2 Squares unsweetened chocolate (1sq.= 1 oz.)
- ◆ 2/3 Cup Milk
- ◆ 2 TBS Butter
- ◆ 1 tsp Vanilla
- ◆ ½ cup nuts- optional



Cook sugar, chocolate and milk over medium heat. Bring to good boil, then turn down to low heat and cook to soft ball state. Avoid stirring while on low heat. Remove from heat and add butter without stirring. Cook to luke warm. Now add vanilla & whip in pan with spoon until thick & no longer glossy. Quickly stir nuts if desired. Pour into buttered 8" pan. Score while warm & cut when cool.

### **Thermatic Fudge**

- ◆ 1 lb powdered sugar
- ◆ ½ cup cocoa powder
- ◆ ¼ cup milk
- ◆ ½ cup butter
- ◆ 1 tsp vanilla
- ◆ ½ cup nuts (optional)

Line an 8" square pan with waxed paper, and set aside. In a 2 quart bowl, blend sugar and cocoa. Add milk & butter. Do not stir. Cook in microwave on high for 1 ¾ to 2 ½ minutes. Beat until smooth. Pour into pan. Cool until firm. Invert on plastic, remove waxed paper and cut into squares.