

# Heritage Recipes

You can share old family recipes and traditions

## Angel Fudge

A recent search Old Recipe Detective Request for the fudge recipe that was once on the back of the Hershey's Chocolate Syrup can. I can remember my mom making this fudge in the 1950s and how boring it was to wait for it to cool.

### Angel Fudge

2 cups sugar

1 cup milk

1 cup Hershey's chocolate syrup

1 tablespoon butter

1 teaspoon vanilla

3/4 cup marshmallow crème (also called marshmallow whip)

Butter 8 inch square pan. In heavy 3 quart saucepan, combine sugar, milk and syrup. Cook over medium heat, stirring constantly until well blended. Continue to cook without stirring to 234degrees or until syrup, when dropped into very cold wave, forms a soft ball which flattens when removed from water. [Bulb of candy thermometer should not rest on bottom of saucepan.]

Remove from heat. Add butter, vanilla and marshmallow crème. Do not stir. Cool at room temperature to 110 deg [lukewarm]. Beat with wooden spoon until fudge loses glass [fudge will hold shape]. Quickly spread into prepared pan; cool. Cut into squares. Makes 3 dozen.

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