

German Chocolate Fudge

Ingredients

For the Fudge

4 1/2 cups sugar

2 sticks REAL BUTTER, cut into 4 slices

1 (12 oz) can evaporated milk

12 oz pkg. semi sweet chocolate chips

11 oz. pkg. milk chocolate chips

(or 4 cups total chocolate chips)

For the German Chocolate Icing:

1 cup sugar

1 cup evaporated milk

1 stick real butter

3 egg yolks

Combine in a large saucepan before setting on the stove. Bring mix to a boil over medium heat until it thickens, or about 6-8 minutes. Remove from heat and add:

2 tsp vanilla

1 1/2 c flaked coconut

1 cup chopped pecans

Let cool before applying to fudge. Keep in fridge!

Instructions

For the Fudge

1. Place butter slices and chocolate chips in a large mixer bowl. Use butter wrapper to grease bottom of a 9x13 pan that you will be pouring fudge into.

2. In a 2 qt (or larger) saucepan, bring sugar and milk to a boil, stirring constantly—do not scorch. Boil 10 minutes,

while stirring. Remove from heat and pour into the mixer bowl with the butter and chocolate chips. Beat for 3 minutes with mixer. Add 1 TB vanilla and mix thoroughly.

3. Spread warm fudge into the buttered 9×13 pan. Let cool completely before adding topping. Keep in fridge!