

Mackinac Island Fudge

40 minutes to prepare 16-20, depending on size of slices/pieces

INGREDIENTS

8 tablespoons unsalted butter

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ cup granulated white sugar

$\frac{1}{2}$ cup brown sugar, firmly packed

Pinch of salt

1 teaspoon vanilla extract

$\frac{1}{2}$ cup unsweetened cocoa powder

2 cups confectioners' sugar

PREPARATION

Mix butter, milk, salt, brown and white sugars in a heavy pan on medium heat. Bring to a boil and stir continuously for 6 minutes.

Remove from heat and cool briefly, then add vanilla, cocoa powder, and confectioner's sugar. Beat with an electric mixer until fudge is smooth and thick.

Pour onto a buttered baking pan. When cool enough to touch, use a spatula to help roll mixture into log form, wrap it in plastic wrap and place in freezer for 20 minutes.

Slice to serve. Enjoy!