

## Mamie Eisenhower's Fudge

4 and 1/2 cups sugar  
pinch salt (*I used 1/8 teaspoon*)  
2 tablespoons butter  
1 tall (12 oz.) can evaporated milk  
12 oz. semi-sweet chocolate bits  
12 oz. German-sweet chocolate  
1 pint marshmallow cream  
2 cups nutmeats (*I used chopped pecans*)

1. Boil the sugar, salt, butter, and evaporated milk together for six minutes.
2. Put chocolate bits, German chocolate, marshmallow cream, and nutmeats in a bowl.
3. Pour the boiling syrup over the ingredients. Beat until chocolate is all melted, then pour in pan. Let stand a few hours before cutting.
4. Remember it is better the second day. Store in a tin box.

**Cook's notes:** **1.** Stir frequently during this step. **2.** I used Baker's German chocolate. Break into small pieces before using. **3.** I used one 8 X 8 pan, and one 9 X 13 pan. I lined the pans with foil sprayed lightly with cooking spray. Leave a foil overhang on 2 sides (to use as handles later). I let the fudge cool to room temperature, then covered and refrigerated. When cold, I lifted the fudge out of the pans and cut into squares. **4.** Keeps well for several days in a tightly covered container. I kept mine in the fridge. It really is better the second day, just like her recipe says.

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