

The Nun's



Secret is OUT!

In years gone by students at Presentation School could hardly wait for the annual bazaar when there would be an abundance of fudge made by the nuns. This was made with ingredients which students brought from home and it was then blended by the nuns using their Secret recipe. That secret recipe has recently been discovered and we now offer it to you for your personal enjoyment.

3 cups Sugar
3/4 cup Evaporated Milk
1/4 cup Margarine
2 cups Coconut
2 tsp Vanilla

Soft Ball stage:

Take a small amount of boiling ingredients and place on top of a spoon. If this forms a 'Ball' when placed in cold water then the fudge is ready.

Combine first 3 ingredients & boil until it reaches 'Soft Ball' stage.

Remove from heat and add Coconut, Vanilla and coloring.

Beat for 1 minute.

Pour into 11 x 7 greased pan.

Cut when cool.

For Chocolate fudge add 1/4 cup Cocoa OR 1 square of unsweetened Chocolate to the first 3 ingredients.