

# Ingredients



- 4 Cups Sugar
- 2 Cups of Cream (or canned milk)
- 2/3 Cups of Karo Syrup
- 1 Cups of Nuts (chopped)
- (again pecans or walnuts)
- 1 Jar Maraschino Cherries (drained and chopped in half)
- 1/2 teaspoon of salt
- 1 teaspoon of vanilla

## Boston Cream Fudge (Audrey's)



### Instructions

- In a pot on the stove, boil sugar, cream and Karo until it makes a medium ball.
- \*\*\*\*\* Edited to ADD
- Medium-Ball Stage is a cooking term meaning that a sugar syrup being heated has reached 118 to 120 °C (244 to 248 °F) ... You test by drizzling a small amount of the sugar syrup from a spoon into a cup of cold water. If the stage has been reached, the syrup will form a firm ball (clump).
- Add salt, vanilla, nuts and cherries. Beat until it starts to thicken, then pour into 9x13 pan to cool. Cut in squares.

