

CAPRINE OUTING 2006/2008

GOAT MILK FUDGE RECIPE – Karen Duboy

5 cups of sugar
12 oz of goat milk
1/4 lb of butter or margarine
1 large (16 oz) marshmallow fluff
1 tsp salt
1 tsp vanilla
1 cup of nuts (optional)
2---12oz bags of choc chips, peanut butter or any other preferred kind

1. combine the first 5 ingredients in large sauce pot
2. bring it to boil, stir constantly to just under soft ball stage
3. add vanilla, nuts, and chips

pour into greased dish and cool.

(This recipe is similar to the one on the back of the marshmallow fluff container but I substitute goat milk and use 16 oz of fluff)