Recipes from Gene Remy (maiden name Anna Georgene Loeble)

Fudge

- 2 squares Bakers unsweetened chocolate
- 2 cups granulated sugar
- 1 ounce butter
- 1 full cup of (1/3 cup) cream & milk (top)

Boil about 5 ½ minutes – 231 degrees FF (approx.) Stand in cool water stirring until thick [assess thickness by dropping a small amount into water] Pour onto buttered platter

Penuchi

- 1 box Jake Frost Light Brown Sugar
- 1 full cup of (1/3 cup) cream & milk (top)
- 1 ounce butter
- 1 cup chopped walnuts add before pouring onto platter

Boil about 8 minutes – 237 degrees F (approx.)