
No Bake Fudge Clusters

From Jeanette's Recipe Cards

See below for additional options

Quantity	Ingredients	Preparation Notes
1/3 C	Cocoa	• Combine cocoa, sugar and salt in med sized saucepan
1 1/2 C	Sugar	• Cook over medium heat, stirring until sugar is dissolved
1/2 tsp	Salt	• Continue cooking, stirring occasionally, to soft ball stage 236° or until syrup dropped into cold water forms a soft ball.
1/2 C	Milk	• Remove from heat
1/4 C	Light corn syrup	• Add butter and vanilla, stir until butter is melted.
1/4 C	Butter or Margarine	• Stir in oats and coconut
1 tsp	Vanilla	• Drop by spoonfuls onto wax paper
2 C	Quick or Old Fashioned Oatmeal	• Chill
1 1/2 C	Flaked or Shredded Coconut	

Options -

1. Substitute 1 C chopped nuts for coconut.
2. Substitute 1/4 C peanut butter and 1 C chopped nuts for coconut.
3. Substitute 3/4 C salted peanuts for coconut. Chill, form into balls. Roll each ball in confectioner's sugar.