



It doesn't take long to be around any of the Marcum family members, nursery employees, or friends during the holiday season to know about Cherie Marcum's Famous Fudge. My experience is that her fudge talks to me as I walk past the fridge. I try to convince myself that one little slice of chocolate heaven will suffice but I fail each time.

Over the years Cherie's fudge has become famous in these parts, but her claim to fame was when the Harlem Globetrotters received a plate of Cherie's Famous Fudge as a "Welcome to Oklahoma" gift. Their next trip back, what did they request? You guessed it, Cherie's Famous Fudge! It's not unusual to call during the Christmas season and find Cherie mixing together another batch of fudge before she retires for the night. The grandchildren often ask, "Grandma, how many plates of fudge have you made this year?" Cherie's usual response is, "Well, I've gone through about 60 lbs. of sugar, but I need to make more."

For fun, Cherie tallies the plates of fudge that she lovingly gives away and promises there is no family secret! For us, it wouldn't be Christmas without Cherie's Famous Fudge.

Enjoy Cherie's Famous Fudge recipe this holiday season and Merry Christmas from our family to yours!

Cherie's Famous Fudge

- 2 cups of sugar
- 1 cup of milk
- 2 heaping TBSP of cocoa
- 1 dash of salt
- Add chopped pecan nuts if desired

Use a heavy sauce pan and cook over medium heat continuously stirring ingredients with a wooden spoon until sugar is all dissolved. Do NOT let boil until sugar is dissolved but then it should never get more than to a slow boil. Let mixture slow boil until the "soft ball" stage.

Soft Ball test: Drop a little of the mixed ingredients into ice cold water. If a tiny soft ball forms, mixture is ready to pour back into a mixing bowl (Use one that you can easily and vigorously mix all ingredients together) .

Once fudge is barely at room temp, add 1 tsp of vanilla and 2 TBSP of butter. Again, beat all ingredients together vigorously* with a wooden spoon until the color of the fudge starts to "lose its gloss". Add 1 cup of pecans (Cherie prefers the large native pecans).

Pour mixture out onto parchment paper or into a slightly buttered pan.

*I personally think this is Cherie's magic. It's all in the wrist action when she is mixing all her ingredients together. Enjoy!