

Grandmother's Oatmeal "Fudgies"

This is one of the easiest Southern treats I know how to make. I have fond memories of playing Rook and eating Fudgies at Grandmother's house.

Grandmother was the Rook champion of Trousdale County, and I still remember her



whipping up Fudgies between Rook games on cold winter nights at her house. To please my Granddaddy, Grandmother would slice a bar of cheddar cheese, break out the Saltines, and serve those treats alongside the Fudgies on a platter. Everyone would devour fudge and cheese, and get right back to Rook. That deck of Rook cards was so grimy and sticky from all that sugar and grease, but I don't think Grandmother ever had the heart to buy a new deck.

- 1 stick REAL butter (I use salted)
- 2 cups sugar (pronounced shu ga)
- ½ cup cocoa
- 1 5 oz can evaporated milk

Pre measure and have ready to add to the boiled mixture:

- 3 cups oats (not quick cooking kind)
- ½ cup peanut butter (crunchy or smooth)
- 2 teaspoons vanilla

One strip of wax paper 24" in length

In a small bowl, combine sugar and cocoa, stirring to evenly blend the cocoa into the sugar.

In a large skillet, melt butter over medium heat. Pour sugar and cocoa mixture into the melted butter and mix well. Slowly add evaporated milk, stirring constantly. Continue stirring until mixture continues to boil in spite of the stirring. Set timer for 90 seconds and continue stirring while mixture boils. Remove skillet from heat and add the peanut butter and vanilla and blend well. Quickly add the oatmeal and blend. Spoon fudge onto wax paper using a 1 oz cookie dough scoop. Let fudgies cool – and enjoy!