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HINTS FOR MAKING GOOD FUDGE

Fudge is made of sugar syrups and requires the use of a candy thermometer. Before making the candy, check your candy

thermometer for accuracy by placing it in water and bringing the water to a boil. The thermometer should register 212 degrees F (100 degrees C). If the reading is higher or lower, take the difference into account when testing the temperature of a syrup.

To prevent sugary fudge, use a heavy saucepan with straight sides. Stir while mixture heats so candy will not stick and burn. For creamy fudge, remove sugar crystals from pan above the boiling level. To do this, wipe sides of pan with wet pastry brush OR use part of butter in the recipe to grease pan OR when candy boils, cover pan for 1 minute to allow steam to wash down the crystals.

1. 7 MINUTE FUDGE

2 cups sugar

3 Tbl butter or margarine

1/2 tsp salt

1 cup evaporated milk

1/2 cup miniature marshmallows

1-1/2 cups chocolate chips

1 tsp vanilla

2/3 cup nuts (optional)

Mix sugar, butter, salt and milk in pan. Using medium heat, stir till sugar is dissolved. Continue stirring and allow to boil 7 minutes. Turn burner off. Add marshmallows, chocolate chips and vanilla and stir till they dissolve. Place in a buttered 8 inch pan. Cool.

2. ALABAMA FUDGE

1-1/4 cup chocolate wafer crumbs
1/3 cup butter, melted

1/2 cup butter, softened
3/4 cup sugar, brown
3 eggs
12 oz semisweet chocolate morsels, melted
2 tsp coffee, instant
1 tsp vanilla extract
1/2 cup flour
1 cup pecans, coarsely chopped

Whipped cream, sweetened
Chocolate syrup
Maraschino cherries with stems

Combine chocolate wafer crumbs and 1/3 cup melted butter; firmly press on bottom and sides of a 9-inch tart pan or pie plate. Bake at 350 F for 6 to 8 minutes.

Cream 1/2 cup softened butter; gradually add brown sugar with the electric mixer at medium speed until blended. Add the eggs, one at a time, beating after each addition. Stir in the melted chocolate, instant coffee granules, vanilla extract, flour and chopped pecans. Pour into the prepared crust. Bake at 375* for 25 minutes. Remove from oven and cool completely on a rack.

Before serving, pipe sweetened whipped cream on each piece and drizzle with chocolate syrup. Garnish with cherries.

3. ALMOND JOY FUDGE

2 (12 ounce) package semisweet chocolate chips

2 (14 ounce) cans sweetened condensed milk
2 teaspoons vanilla extract
2 cups (16 pieces) mini Almond Joy candy bars, cut into 1/2-inch pieces

Butter an 8-inch square baking pan. Line with enough wax paper to overhang 2 sides by 2 inches.

In a pot, combine chips and milk over medium heat cook, stirring constantly, until mixture is melted and smooth. Remove from heat; stir in vanilla extract. Cool 1 minute. Stir in candy bars. Spread mixture evenly in pan. Refrigerate until firm, at least 2 hours. Use wax paper to help remove from pan. Peel off the paper; then cut into squares.

4. AMARETTO FUDGE I

2 cups sugar
1/3 cup milk
1/3 cup half-and-half
2 tbl light corn syrup
2 tbl almond-flavored liqueur
2 tbl margarine or butter
1/2 cup chopped almonds, toasted

Butter loaf pan, 9 X 5 X 3 inches.

Cook sugar, milk, half-and-half, corn syrup and almond-flavored liqueur in 3-quart saucepan over medium heat, stirring constantly, until the sugar is dissolved.

Cook, stirring occasionally, to 234 degrees on candy thermometer or until a small amount of mixture dropped into very cold water forms a soft ball that flattens when removed from water; remove from heat. Add margarine.

Cool mixture to 120 degrees without stirring. (Bottom of saucepan will be lukewarm.)

Beat vigorously and continuously 5 to 10 minutes or until the candy is thick and no longer glossy.

Mixture will hold its shape when dropped from a spoon.

Quickly stir in almonds. Spread in pan; cool.

Cut into 1-inch squares.

5. AMARETTO FUDGE I I

1 (12 ounce) package semisweet chocolate chips

1 (14 ounce) can Eagle Brand sweetened condensed milk

1/4 cup amaretto

1 teaspoon almond extract

3/4 cup slivered or sliced almonds

Mix chocolate chips and milk in a bowl. Cover loosely and microwave on HIGH for 3 minutes. Stir until smooth then add flavorings. Pour into a greased 8-inch square pan that has been sprinkled with the almonds. Let cool and cut into 1-inch squares.

6. AUNT JO'S FAMOUS FUDGE

1 (7 ounce) jar marshmallow creme

1-1/2 cups white sugar

2/3 cup evaporated milk

1/4 cup butter

1/4 teaspoon salt

2 cups milk chocolate chips

1 cup semisweet chocolate chips

**1/2 cup chopped nuts
1 teaspoon vanilla extract**

**Line an 8x8 inch pan with aluminum foil. Set aside.
In a large saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly. Remove from heat and pour in semi-sweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in the refrigerator for 2 hours, or until firm.**

7. BAILEY'S TRUFFLE FUDGE

**3 cups semisweet chocolate chips
1 cup vanilla chips OR -More chocolate chips*
1/4 cup butter
3 cups powdered sugar
1 cup Bailey's Irish Creme
1/2 cup chopped nuts; optional**

Truffle Topping:

**1 cup semisweet chocolate chips
1/2 cup vanilla chips OR -more chocolate chips*
2 tbl. butter; cut in pieces
4 tbl. Bailey's Irish Creme**

***Using all semisweet chocolate will yield a deeper, darker fudge.**

Fudge:

Melt all chips with butter until they are soft enough to stir smooth. Do not overheat. Add chocolate/butter mixture to

powdered sugar and Baileys. Stir until smooth. Add nuts, if desired. Mix well. Place fudge in an 8-inch square pan sprayed with vegetable spray. Lay a sheet of plastic wrap on top and gently press to smooth the fudge.

Topping:

Melt chips until smooth. Remove from heat. With a fork, beat in butter and Bailey's until smooth. Spread topping over fudge with a knife. If a very smooth top is desired, use a piece of plastic as done on fudge. Refrigerate until firm, 1 to 2 hours. Can be frozen. Makes 64 pieces.

8. BAKED FUDGE

This recipe creates a crusty top and yummy soft inside that is sure to please the chocolate lovers among you...

**4 eggs
2 cups sugar
1 cup butter, melted
1/2 cup flour
1/2 cup cocoa
2 teaspoons vanilla**

Preheat oven to 325 degrees. Cream eggs and sugar. Add melted butter. Sift flour and cocoa together and add to mixture. Pour into a 9 x 12-inch greased pan. Set in a pan of hot water and bake for 45 minutes to an hour or until crusty on top and soft inside. Serve warm with a scoop of ice cream.

9. BANANA-CHOCOLATE FUDGE

1 medium-ripe banana, mashed
2 ounces unsweetened chocolate, broken
1/2 cup firmly packed brown sugar
1-1/2 cups granulated sugar
3/4 cup milk
1/8 teaspoon salt
2 tablespoons light corn syrup
3 tablespoons butter
1/2 teaspoon vanilla extract
1/2 cup chopped walnuts (optional)

In a saucepan, combine banana, chocolate, brown and granulated sugars, milk, salt and corn syrup. Stirring constantly, cook mixture over medium heat until the sugars dissolve. If sugar crystals form on the sides of the pan, wipe them off with a pastry brush dipped in water. Clip a candy thermometer to the side of the saucepan, and cook over medium heat, stirring the mixture occasionally to prevent sticking, until it reaches the soft-ball stage (236 degrees F).

Remove the pan from the heat. Add the butter without stirring; cool the mixture until lukewarm (110 degrees F). Add vanilla extract; beat fudge until it loses its gloss and starts to thicken. Pour it into a buttered loaf pan. Sprinkle the fudge with chopped walnuts, if desired. Gently press walnuts into the fudge with a spoon. When fudge is cool and firm, cut the fudge into 32 pieces.

10. BEST EVER FUDGE

2 large Hershey bars

12 ounces chocolate chips
1 (7 ounce) jar Marshmallow Crème
1/2 cup butter
2 cups nuts
2 teaspoons vanilla extract
1 can evaporated milk
1/4 cup granulated sugar

Put milk and sugar in saucepan and boil hard for 6 minutes, stirring constantly to prevent scorching. Have remaining ingredients in large mixer bowl and pour boiling mixture over it; stir and mix well. Pour onto buttered cookie sheet or wax paper.

11. BLACK & WHITE FUDGE

3 cups sugar
4 tbl cocoa
1-1/2 tbl white corn syrup
1 tbl vanilla
2 tbl butter
1-1/2 cups cream

Black part:

Combine sugar, syrup, cocoa, and cream. Boil to soft ball stage (234 - 238 F). Cool to room temperature. Add butter and flavoring. Beat until creamy. Pour into a well-buttered pan.

White part:

3 cups sugar
1-1/2 Tbl white corn syrup
1/2 cup cream

**1 Tbl vanilla
2 Tbl butter**

Combine and cook as for black part. When cool, beat until creamy; then pour over black part. Nuts may be added if desired. The two portions will not run together but will cut out together. Cut in small squares.

12. BLACK FOREST FUDGE I

**8 ounces cream cheese, softened
4 cups confectioners' sugar
1 teaspoon almond extract
12 ounces baking chocolate, melted
3/4 cup chopped dried pitted cherries
3/4 cup chopped Macadamia nuts**

Beat cream cheese, sugar and almond extract in a large mixing bowl at medium speed with an electric mixer until well blended. Gradually add chocolate, mixing well. Stir in cherries and nuts. Spread into a greased 8-inch square baking pan. Chill several hours or overnight.

13. BLACK FOREST FUDGE II

The candy gets its name from the popular German cake flavored with chocolate and cherries. Place the fudge in paper candy cups, and present it in pretty boxes tied with silk ribbon and holly sprigs.

6 ounces bittersweet (not unsweetened) or semisweet chocolate,

chopped

1/2 cup Marshmallow Crème

1 ounce unsweetened chocolate, chopped

1 teaspoon vanilla extract

1 1/4 cups granulated sugar

1/2 cup sweetened condensed milk

1/2 cup cherry preserves

1/3 cup whipping cream

1/3 cup water

1/4 cup (1/2 stick) unsalted butter

2/3 cup dried tart cherries (about 3 ounce)

1/4 cup semisweet chocolate chips

Line a 9 x 5 x 3-inch loaf pan with foil. Place first 4 ingredients in medium metal bowl. Mix sugar, sweetened condensed milk, cherry preserves, whipping cream, water and butter in heavy medium saucepan. Stir over medium-low heat until butter melts and sugar dissolves, occasionally brushing down sides of pan with wet pastry brush to dissolve sugar crystals. Add dried cherries. Attach candy thermometer to side of pan. Increase heat to medium-high. Boil until thermometer registers 230 degrees F, stirring constantly but slowly and tilting the pan if necessary to submerge bulb of thermometer, about 17 minutes.

Immediately pour hot syrup over chocolate mixture in bowl (do not scrape pan). Using wooden spoon, stir vigorously until chocolate melts and fudge thickens slightly but still remains glossy, about 3 minutes. Transfer fudge to prepared pan; smooth top. Sprinkle with chocolate chips. Chill until firm, about 3 hours. Lift fudge from pan, using foil as aid. Fold down foil. Trim edges of fudge. Cut fudge into 24 pieces. (Can be made 2 weeks ahead. Refrigerate in airtight container.) Let stand 30 minutes at room temperature before serving. Makes 24 pieces.

14. BLUEBERRY CHEESECAKE FUDGE

1/4 cup butter
2-1/2 cups granulated sugar
2/3 cup evaporated milk
12 ounces vanilla chips
3 ounces cream cheese, at room temperature
5 ounces Marshmallow Crème
1-1/2 cups dried blueberries
1 teaspoon vanilla extract
1 teaspoon butter flavoring or extract

Line a 9-inch square pan with aluminum foil and set aside.

Heat milk over medium heat until warm; add sugar. Bring to a rolling boil over medium-high heat while stirring constantly with a wooden spoon. Add Marshmallow Crème and butter. Return to a rolling boil for 5-1/2 minutes (start timing as soon as the rolling boil resumes).

Cut cream cheese into small dice, and add it to the boiling mixture about 1 minute before the end of the boil. If brown flecks begin to appear in the mixture, lower the heat a little. Remove from heat and add vanilla chips and blueberries. Stir until creamy and all chips are melted. Stir in vanilla extract and butter flavoring or extract. Mix thoroughly. Pour into prepared pan. Cool.

Remove from pan; remove foil, and cut into squares.

Yields 2 pounds

15. BOURBON FUDGE

2 cups semi-sweet chocolate chips
1 14 oz can sweetened condensed milk
1/4 cup Maker's Mark Bourbon
1/2 teaspoon orange extract
1 3/4 oz package slivered almonds

Combine chocolate chips and milk in a large bowl and cover loosely. Cook in microwave for 3 minutes on High. Remove from the microwave and stir until smooth.

Add bourbon and orange extract; mix well. Grease an 8 inch square pan and sprinkle the bottom of the pan with almonds. Pour the mixture into the pan; let stand until firm or chill in the refrigerator.

16. BROWN SUGAR FUDGE

2 tablespoons butter or margarine
2 cups brown sugar, firmly packed
1/4 teaspoon salt
3/4 cup light cream
3/4 cup coconut, pecans or walnuts

Melt butter or margarine in saucepan. Add sugar, salt and cream and stir until sugar has dissolved. Clip a thermometer to the side of the saucepan. When mixture begins to boil, reduce heat to medium and continue cooking to soft-ball stage on the candy thermometer.

Remove from the heat and do not stir until the outside of the pan is cool to the touch. Beat until creamy. Add coconut or nuts. Press into a greased pan. Makes about 1 pound.

17. BUTTER PECAN FUDGE

1/2 cup (1 stick) butter
1/2 cup heavy cream
1/2 cup granulated sugar
1/2 cup packed light brown sugar
1/8 teaspoon salt
1 cup pecan halves, toasted
1 teaspoon vanilla extract
2 cups confectioners` sugar

Coat an 8-inch square baking dish with nonstick cooking spray.

In a large saucepan, bring the butter, heavy cream, granulated sugar, brown sugar, and salt to a boil over medium heat, stirring frequently. Allow to boil for 5 minutes, stirring constantly; then remove the pan from the heat. Stir in the pecans and vanilla. Add the confectioners sugar. Stir until smooth and well blended. Spread in a baking dish. Allow to cool.

18. BUTTERED RUM FUDGE

1 (11 ounce) package butterscotch chips
1 (16 ounce) can vanilla frosting
1/2 teaspoon rum extract
1/4 teaspoon nutmeg
3/4 cup chopped pecans

Line an 8-inch square pan with foil. Spray foil with nonstick cooking spray.

Melt butterscotch chips in medium saucepan over low heat,

stirring constantly. Remove from heat. Stir in all remaining ingredients until well mixed. Spread fudge in foil-lined pan. Refrigerate 1 hour or until firm.

Use foil to lift candy from pan. Remove foil; cut into 1-inch squares.

19. BUTTERMILK FUDGE

1 cup buttermilk

1/2 cup butter or margarine

3 tbl light corn syrup

1 tsp baking soda

2 cups granulated sugar

1 tsp vanilla

2 cups nuts (optional)

Butter a 9-inch square baking pan; set aside. In a heavy 2-quart saucepan, combine buttermilk, butter or margarine, corn syrup, baking soda and sugar. Place over medium-high heat and stir occasionally with a wooden spoon until mixture comes to a boil. Clip on candy thermometer. Stirring constantly, cook to 236 F (115 C) or soft-ball stage. Remove from heat. Leave thermometer and wooden spoon in the pan and let mixture stand undisturbed until temperature cools to 210 F (110 C). Add vanilla and nuts and stir until mixture is creamy. Pour into prepared pan. Refrigerate 3 hours or until firm. Cut into 1-inch squares. Store in the refrigerator.

20. BUTTERSCOTCH FUDGE I

1 (10 ounce) package mini marshmallows

1 (12 ounce) package butterscotch chips

2 cups chopped walnuts
4-1/2 cups granulated sugar
1 can evaporated milk
1 cup (2 sticks) butter or margarine
1 tablespoon vanilla extract

Combine marshmallows, butterscotch chips and walnuts in a large bowl. Combine sugar, evaporated milk and margarine in a large saucepan. Clip a candy thermometer to the side of the saucepan. Cook to soft-ball stage (236 degrees F).

Stir in vanilla extract. Pour over marshmallow mixture in bowl; beat until morsels and marshmallows melt. Pour into a greased 15 1/2 x 10 1/2-inch pan. Cool. Cut into squares

21. BUTTERSCOTCH FUDGE II

1 cup chopped walnuts
7 fluid ounces marshmallow creme
1 1/2 cups sugar
2/3 cup evaporated milk
1/4 cup butter
1/4 teaspoon salt
16 ounces Butterscotch flavored morsels
1 teaspoon orange extract
1 teaspoon orange peel, grated

Directions:

Spread 1/2 of the chopped walnuts evenly on the bottom of wax paper lined 13"x9" pan.

In a heavy saucepan, combine marshmallow creme with sugar, evaporated milk, butter and salt. Bring to a full rolling boil

over moderate heat, stirring constantly. Boil for 5 minutes, stirring constantly. Remove from the heat. Add butterscotch chips the cooked mixture and stir until the chips are melted. Stir in orange extract and grated orange peel. Pour into the prepared pan and sprinkle with remaining chopped walnuts. Chill until firm.

22. BUTTERSCOTCH NUT FUDGE

**1/4 cup butter
1 cup brown sugar
1 cup sugar
3/4 cup sour cream
1 tsp vanilla
1/2 cup chopped walnuts
Walnut halves**

Melted brown sugar and sour cream gives this fudge its unusually good flavor. Melt butter in a heavy saucepan. Add brown sugar and heat to boiling. Add sugar and sour cream. Cook over medium heat until sugar dissolves, then slightly higher heat to 236 degrees F. Without stirring cool at room temperature to lukewarm. Beat until the mixture holds its shape and loses its gloss. Quickly add vanilla and nuts. Spread immediately in a buttered 8-inch square pan. Cool and cut into squares. Garnish with walnut halves.

23. CANDY BAR FUDGE I

1/2 cup butter or margarine

1/3 cup baking cocoa
1/4 cup packed brown sugar
1/4 cup milk
3-1/2 cups confectioner's sugar
1 teaspoon vanilla extract
30 caramels, unwrapped
1 tablespoon water
2 cups salted peanuts
1/2 cup semisweet chocolate chips
1/2 cup milk chocolate chips

In a microwave-safe bowl, combine the butter, cocoa, brown sugar and milk. Microwave on high until the mixture boils, about 3 minutes. Stir in confectioner's sugar and vanilla. Pour into a greased 8" square baking pan. In another microwave safe bowl, heat caramels and water on high for 2 minutes or until melted. Stir in peanuts; spread over chocolate layer. Microwave chocolate chips on high for 1 minute or until melted; spread over caramel layer. Chill until firm. Yield 2-3/4 pounds.

24. CANDY BAR FUDGE II

1 (6 ounce) bag semisweet chocolate chips
1 cup butterscotch chips
1 can Pillsbury Chocolate Fudge Frosting Supreme
2 (about 2 ounce) Snickers candy bars, cut up

Line an 8-inch square pan with foil, extending foil over edges; lightly butter foil. Set aside.

In large microwave-safe bowl, combine chocolate chips and butterscotch chips; microwave on MEDIUM for 1 to 2 minutes or until chips are melted. Stir until smooth. Stir in frosting and

all but 2 tablespoons candy bar until mixed. Spread in foil-lined pan; sprinkle with reserved candy bar. Refrigerate 1 hour or until firm. Remove fudge from pan by lifting foil; remove foil from fudge. Cut into squares.

25. CANDY CANE WHITE FUDGE

**12 oz white chocolate, coarsely chopped
14 oz can sweetened condensed milk
1/4 cup coarsely chopped peppermint candies**

Butter an 8-inch square baking pan; line the bottom and sides with foil allowing the foil to extend over the sides of the pan by about 1". Butter foil. Over medium-high heat in the top of a double-boiler or heatproof bowl set over pot of hot water. Combine white chocolate and condensed milk. Cook, stirring frequently, until melted and smooth, 5 minutes. Pour mixture into pan; sprinkle candy over top. Using knife lightly swirl candy into chocolate mixture. Refrigerate until firm, about 6 hours or overnight. Cut into 1" squares, diamond shapes or rectangles. Store in refrigerator. Yield: 64 pieces

26. CAPPUCINO DIVINITY

**2-1/2 cups granulated sugar
1/2 cup dark Karo syrup
1/2 cup water
1/4 teaspoon salt
2 egg whites
1 teaspoon vanilla extract
2 tablespoons dark rum**

**2 teaspoons Instant coffee powder
1/2 teaspoon ground cinnamon**

In a 2-quart saucepan, stir together the sugar, corn syrup, water and salt. Stirring constantly, bring to a boil over medium heat. Reduce heat. Without stirring, cook until temp of candy thermometer reaches 248 degrees F (soft ball stage). Just before temperature reaches 248 degrees F, in a large bowl with mixer at high speed, beat egg whites until stiff peaks form. With mixer at high speed, slowly pour about 1/2 of the hot mixture over the egg whites. Cook remaining syrup to 272 degrees F or until a small amount of mixture when dropped into very cold water separates into threads which are hard, but not brittle. Remove from heat and stir in vanilla and dark rum. Beating constantly, slowly pour hot syrup over egg white mixture. After last addition of syrup, beat in coffee powder and ground cinnamon. Continue beating until mixture begins to lose its gloss and a small amount of mixture holds a soft peak when dropped from a spoon. If mixture becomes too stiff for mixer, beat with a heavy wooden spoon. Drop by teaspoonful onto wax paper. Store in a tightly covered container at room temperature.

NOTE: 1 cup chopped walnuts or pecans may be stirred into mixture with coffee powder and cinnamon.

27. CARMEL FUDGE

**6 cups sugar, divided
2 cups light cream
1/4 tsp baking soda
1/2 cup butter or margarine
8-1/2 cups (2 lbs.) pecans, broken**

The flavor of this golden brown fudge comes from the caramelized sugar. Combine 4 cups sugar and cream in a heavy 4-quart saucepan. Set aside. Melt 2 cups sugar in a heavy 10-inch skillet over medium heat. Stir sugar constantly until it begins to melt. Heat sugar-cream mixture over medium heat. Continue melting sugar in skillet, stirring and watching closely so it does not scorch. As soon as it is completely melted, pour liquid sugar in a thin stream into boiling sugar-cream mixture, stirring constantly. Do not let sugar remain over heat after completely melted; this will produce a scorched taste. Cook combined mixtures to 246 degrees F. Remove from heat and add baking soda and butter. Stir in and let candy stand for 30 minutes.

Add nuts. Stir to mix; pour into buttered 9-inch square pans. Cool slightly and cut into squares. Makes about 78 pieces.

28. CARNATION VELVET FUDGE

**3 (1 ounce) squares unsweetened chocolate
2 cups granulated sugar
2 tablespoons corn syrup
1 cup Carnation milk (undiluted evaporated)
3 tablespoons butter
1 teaspoon vanilla extract**

Place sugar into a 2-quart saucepan. Cut the chocolate over the sugar. Add corn syrup and milk. Place over medium heat, stirring until sugar dissolves and chocolate melts. Bring to boiling, cover and cook 2 minutes.

Uncover and cook, stirring occasionally, to 234 degrees F or until soft ball forms. Remove from heat. Add butter and let cool without stirring until mixture is 110 degrees F or pan is

cool enough to hold in palm of hand.

29. CAROB FUDGE

2 cup unsweetened carob chips(12oz)

1 can sweetened condensed milk

1/2 cup pecan, chopped

1 tsp vanilla

Butter 9-inch square baking pan.

Melt carob chips in a heavy, small saucepan over very low heat, stirring constantly. Remove from heat.

Stir in condensed milk, pecans, and vanilla until combined, Spread in the prepared pan. Score fudge into squares with knife. Refrigerate until firm.

Cut into squares. Store in refrigerator. Bring to room temperature before serving.

Note: Carob chips can be found in natural food stores. Makes about 1-1/2pounds.

30. CHEDDAR CHEESE FUDGE

2 cups shredded cheddar cheese (1/2 lb.)

1 cup butter (2 sticks)

1/2 cup cocoa

1-1/2 lb confectioners' sugar

1-1/2 cups nonfat dry milk (1/2 lb.)

1/2 tbl vanilla

Have all ingredients at room temperature. Combine in a

large mixing bowl. Beat until creamy (it may be necessary to moisten mixture with 1/4 cup whole milk). Put in buttered 9" square pan; chill. When firm, cut into 64 squares. Makes about 3-1/2 lbs.

Note: Drained maraschino cherries, flaked coconut, miniature marshmallows or chopped nuts may be added.

31. CHERRIES & CHOCOLATE

**1 (14 ounce) can sweetened condensed milk
1 (12 ounce) package semisweet chocolate chips
1/2 cup chopped almonds
1/2 cup chopped candied cherries
1 teaspoon almond extract
1/4 cup pecan halves
1/4 cup candied cherries, halved**

Line an 8 x 8 inch square pan with aluminum foil.

In a microwave-safe bowl combine sweetened condensed milk and chocolate chips; microwave on high for 1-1/2 minutes, or until the chocolate is melted. Stir until smooth. Stir in chopped almonds, chopped cherries and almond extract. Pour into prepared pan and spread evenly. Place pecan halves and cherry halves on top.

Cover and refrigerate for 2 hours, or until firm. Cut into 1 inch squares. Store, covered, in refrigerator.

32. CHERRY BLOSSOM FUDGE

3/4 cup evaporated milk

1 cup granulated sugar
1 pinch salt
1 small box cherry flavored gelatin
1 cup butter
2 cups semisweet chocolate chips
1 teaspoon vanilla extract
3/4 cup maraschino cherries, halved

Butter an 8-inch square dish.

In a medium saucepan over medium heat, combine milk, sugar and salt. Bring to a boil and stir in gelatin. Boil 4 minutes. Remove from heat and stir in butter, chocolate chips, vanilla extract and cherries. Pour into prepared pan. Chill 2 hours before serving.

33. CHERRY VANILLA FUDGE

3 cups sugar
1/2 teaspoon salt
1 cup light cream
1/2 cup milk
1/4 cup light corn syrup
2 tablespoons butter or margarine
2 teaspoons vanilla
1 cup candied cherries; quartered

Combine sugar, salt, cream, milk, corn syrup and butter in a large heavy saucepan. Cook over medium heat, stirring constantly, until mixture comes to boiling. Continue cooking, stirring occasionally, until candy thermometer reaches 238*. (soft-ball stage)
Remove from heat, leaving thermometer in the saucepan. Cool

**to 100*. Add vanilla; beat briskly until the fudge thickens and begins to lose its gloss. Stir in cherries.
Pour into a buttered 8" square pan. Cool. Cut into squares when firm.**

34. CHOCOLATE ALMOND FUDGE

**4 cups white sugar
1 (7 ounce) jar marshmallow creme
1 (12 ounce) can evaporated milk
1 tablespoon butter
2 cups semi-sweet Chocolate chips
1 (7 ounce) Hersheys Milk Chocolate Bar, broken into pieces
1 teaspoon vanilla extract
3/4 cup chopped toasted almonds**

Line a 9-inch square pan or 13x9x2-inch pan with foil, extending foil over edges of pan.

In heavy 4-quart saucepan, stir together sugar, marshmallow creme, evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil; boil, stirring constantly, 7 minutes. Remove from heat; immediately add chocolate chips and candy pieces, stirring until chocolate is melted and mixture is smooth. Stir in vanilla. Pour mixture into prepared pan; cool until firm. Use foil to lift fudge from pan; peel off fudge. Cut into 1-inch squares. Store in tightly covered container.

35. CHOCOLATE CARAMEL FUDGE

**3 cups semisweet chocolate pieces
1 14 oz can Eagle brand condensed milk**

1 dash salt
1 cup chopped walnuts
1/2 cup caramel ice cream topping
1-1/2 teaspoons vanilla extract

In a saucepan over low heat, melt chocolate pieces with sweetened condensed milk and salt. Remove from heat; stir in walnuts, caramel topping and vanilla.

Spread evenly into a foil-lined 8 or 9 inch square pan. Chill 2 hours until firm

Cut into small pieces. Makes 2 lbs of fudge

36. CHOCOLATE CHIP COOKIE DOUGH FUDGE

1/3 cup butter, melted
1/3 cup packed brown sugar
3/4 cup all-purpose flour
1/2 teaspoon salt, divided
1 1/3 cups mini semi-sweet chocolate chips, divided
1 (1 pound) package powdered sugar
8 ounces cream cheese, softened
1 teaspoon vanilla extract

Line 8- or 9-inch square pan with foil, leaving 1 inch overhang on sides. Lightly butter or spray foil.

Combine butter and brown sugar in a small bowl. Stir in flour and 1/4 teaspoon salt. Stir in 1/3 cup chocolate chips. Form dough into ball. Place in plastic wrap; freeze until firm.

Unwrap dough; cut into 1/2-inch pieces; refrigerate till needed. Place powdered sugar, cream cheese, vanilla extract and 1/4 teaspoon salt in large bowl. Beat with an electric mixer at low speed until combined. Scrape down bowl and beat at med. speed until smooth.

Melt remaining 1 cup chocolate chips in a small saucepan over low heat, stirring constantly. Add melted chocolate to cream cheese mixture; beat just until blended. Stir in chilled cookie dough pieces. Spread evenly into pan.

Refrigerate until firm. Remove fudge by lifting foil. Cut into squares. Store airtight in refrigerator.

37. CHOCOLATE CHIP FUDGE

1-1/2 tbl Instant coffee granules

1/4 cup boiling water

3-1/2 cups sugar

1 12-oz can evaporated milk

1/2 cup butter

1 7-oz. jar marshmallow cream

1 tbl vanilla extract

1 12-oz. package semi-sweet chocolate mini-morsels

Dissolve coffee granules in boiling water; set aside.

Combine sugar, milk and butter in a heavy saucepan; cook over low heat, stirring constantly, until sugar dissolves. Cook over medium-low heat until mixture reaches soft ball stage (238 degrees). Remove from heat. Add coffee, marshmallow cream, and vanilla. Stir until blended. Let cool to lukewarm (110 degrees).

Beat until mixture begins to thicken. Gently stir in mini-morsels just until partially melted. Pour mixture into a greased 13- x 9- x 2-inch baking pan. Let cool completely, and cut into small squares. Store in an airtight container.

38. CHOCOLATE COCONUT FUDGE

1-1/2 cups half-and-half
2/3 cup light corn syrup
1 1-oz squares unsweetened chocolate
1/4 cup butter or margarine
2 tsp coconut extract
1/4 tsp salt
1 cup coconut; flakes; lightly toasted

Combine sugar, half-and-half, corn syrup, and chocolate in a large saucepan. Cook over low heat, stirring constantly, until sugar dissolves. Cook, without stirring, over medium heat to soft ball stage (234 degrees). Remove from heat. Add butter, coconut extract, and salt. (Do not stir.) Cool to lukewarm (110 degrees); add flaked coconut. Beat with a wooden spoon until mixture begins to thicken and lose its gloss. Quickly pour mixture into a buttered 8-inch square pan, spreading evenly with a spatula. Let fudge cool, and cut into small squares. Yield 1 pound.

39. CHOCOLATE CRUNCHY PEANUT BUTTER FUDGE

1-1/2 cups powdered sugar
1/4 cup milk
1/4 tsp. salt
1/2 cup butter
1 (12 oz.) pkg. chocolate chips
3/4 cup chunky peanut butter
1/2 tsp. vanilla extract

Cut a piece of foil big enough to fit inside and up over the

edges of an 8"x8"x2" baking dish or pan. Place foil in pan and press against bottom, sides and corners to fit pan. Stir in a large microwave bowl the powdered sugar, milk and salt. Add the butter. Microwave, uncovered for 1 minute on high. Stir. Microwave at high for 1-1/2 minutes. Stir. Microwave 1-1/2 minutes longer or until bubbling. Quickly add chocolate chips, peanut butter and vanilla. Stir until blended. Spoon into foiled pan and press into an even layer. Refrigerate at least 2 hours. Peel off foil. Cut into small squares.

40. CHOCOLATE FUDGE

This is a great chocolate fudge recipe. It can be doubled.

**1 cup heavy cream
2 cups sugar
4 oz. chocolate chips
1/2 stick salted butter
1 teaspoon pure vanilla extract
1/2 lb. chopped walnuts**

Combine heavy cream, sugar and chocolate chips in a heavy saucepan over low heat. Stir constantly with a wooden spoon until sugar dissolves. Wash down sides of pot with a pastry brush to dissolve sugar crystals.

Bring to a boil and cook until mixture reaches soft-ball stage, or 238 degrees on a candy thermometer. Remove pan from the heat and stop the cooking by plunging pot in a water bath for 1 minute. Add the butter and vanilla, but do not stir.

When the thermometer reads 110 degrees, mix fudge with a wooden spoon until creamy. Add the nuts and mix well.

Spoon into a greased 8 x 8 baking pan. Let cool and then cut into squares. Yield: 1 lb.

41. CHOCOLATE MARBLE FUDGE

2 cups sugar
2/3 cups heavy cream
1 cup milk
1/4 cup light corn syrup
1/4 tsp salt
1 tsp vanilla
2-1/2 oz semisweet chocolate pieces, chopped

Combine the sugar, cream, milk, corn syrup and salt in a heavy, large saucepan. Bring slowly to boiling, stirring constantly, until the sugar dissolves. boil gently, stirring occasionally, until mixture reaches 238* on the candy thermometer or soft ball stage. Remove from heat. Cool for 5 minutes. Add the vanilla. Beat in vigorously until the mixture begins to thicken and lose its glossy look, about 5 minutes. Pour half the fudge into a well buttered 8x8x2-inch baking pan.

Sprinkle evenly with half of the chocolate pieces. Pour in the remaining fudge. Sprinkle with the remaining chocolate pieces. Cool completely on a wire rack.

42. CHOCOLATE MINT COOKIE FUDGE

1-1/2 cups granulated sugar
1/3 cup unsweetened cocoa powder
1 (5 ounce) can evaporated milk
1/4 cup (1/2 stick) butter or margarine
1 cup (6 ounce) mint-flavored semisweet chocolate chips

16 round chocolate sandwich cookies

Line an 8-inch square pan with foil; grease foil.

Mix sugar and cocoa in heavy 3-quart saucepan. Stir in milk and butter. Bring to a boil over medium heat, stirring constantly. Without stirring, boil vigorously for 5 minutes. Remove from heat; add chips and stir until melted and smooth. Spread 1 cup in lined pan, top with cookies, then spread remaining fudge evenly over top. Refrigerate 6 hours until firm. Invert pan, peel off foil, invert fudge and cut in 1-inch squares.

43. CHOCOLATE MOLASSES FUDGE

**2 cups granulated sugar
2 tablespoons Grandma's Molasses
1 cup milk
2 (1 ounce) squares chocolate
1 tablespoon butter
1 teaspoon vanilla extract**

Mix sugar, molasses, milk, chocolate and butter in a deep kettle. Stir until sugar is dissolved and cook until candy will form soft ball when tried in cold water. Remove from heat; add vanilla extract and beat until creamy. Pour into a buttered pan. When cool, mark in squares.

44. CHOCOLATE ORANGE FUDGE

2-1/2 cups semisweet chocolate chips

1 (14 ounce) can sweetened condensed milk
1/2 cup chopped pecans
2 teaspoons grated orange peel

Line an 8 x 8 inch square pan with parchment paper. Melt chocolate chips with condensed milk in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Remove from heat and stir in pecans and grated orange peel. Pour chocolate mixture into prepared pan. Chill 2 hours, or until firm, and cut into squares. Store, covered, in the refrigerator.

45. CHOCOLATE PEANUT BUTTER CHIP FUDGE

2 cups semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
1 pinch salt
1 cup peanut butter chips

Line 8-inch square pan with foil. In a heavy saucepan over low heat, stir chocolate chips, sweetened condensed milk, vanilla and salt until chips are melted and mixture is smooth. Remove from heat. Add peanut butter chips; stir just to distribute chips throughout mixture. Spread evenly into prepared pan. Refrigerate 2 hours or until firm. Remove from pan; peel off foil. Cut into squares. Store tightly covered in refrigerator.

46. CHOCOLATE "PHILLY" FUDGE

4 cups sifted confectioners' sugar

8 ounces Philadelphia Brand Cream cheese, softened
4 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
Dash of salt
1/2 cup chopped nuts

Gradually add sugar to cream cheese, mixing well after each addition. Add remaining ingredients; mix well. Spread into buttered 8-inch square pan. Chill several hours or overnight; cut into squares.

47. CHOCOLATE PINEAPPLE FUDGE

2 cups granulated sugar
2 cups firmly packed brown sugar
1/2 cup pineapple juice
1 cup evaporated milk
1/2 cup chopped nuts

Put sugar, pineapple juice and milk in a saucepan. Clip a candy thermometer to the side of the saucepan. Cook until the soft-ball stage (236 degrees F).

Remove from heat and add chopped nuts. Cool to lukewarm and beat until creamy. Put into a flat, buttered pan. When cold, cut into squares.

48. CHOCOLATE SNOWFLAKE FUDGE

3 cups (18 ounces) semisweet chocolate chips
1 (14 ounce) can chocolate or original sweetened condensed milk

4 tablespoons butter or margarine
1-1/2 teaspoons vanilla extract
Dash of salt
1 cup chopped nuts
2 cups miniature marshmallows

Melt chips with sweetened condensed milk, 2 tablespoons of the butter, vanilla extract and salt. Remove from heat; stir in nuts. Spread evenly into foil-lined 8- or 9-inch square pan. Melt marshmallows with remaining 2 tablespoons butter. Spread on top of fudge. With table knife or metal spatula, swirl through top of fudge. Chill at least 2 hours or until firm.

Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature.

49. CHOCOLATE TURTLE FUDGE

4-1/2 cups granulated sugar
1 (8 oz) can evaporated milk
3 (12 ounce) package chocolate chips
5 ounces Marshmallow Crème
1 cup (1/2 pound) butter
1 pound chopped nuts
2 teaspoons vanilla extract

Stir sugar and evaporated milk together. Bring to boil and boil gently for 9 minutes.

Remove from heat and add chocolate chips, butter, Marshmallow Crème and vanilla extract. Beat until blended and until chocolate bits are melted. Add nuts. Pour into buttered 13 x 9-inch pan. Cut when cold.

50. CINNAMON CHOCOLATE FUDGE

4 (1 ounce) squares unsweetened chocolate
3 cups granulated sugar
2 teaspoons cinnamon
2 tablespoons light corn syrup
1 1/4 cups milk
4 tablespoons butter or margarine
1 teaspoon vanilla extract
2 cups pecans or walnuts, broken

Melt chocolate in a 3-quart saucepan on lowest heat or over hot water. Stir in sugar, cinnamon, corn syrup and milk. Clip a candy thermometer to the side of the saucepan. Increase heat to medium and cook, stirring until sugar dissolves. Wash crystals from side of pan with a wet pastry brush. Cook to 238 degrees F (soft-ball stage).

Remove from heat; add butter and, without stirring, let cool to 110 degrees F or lukewarm. Add vanilla extract and beat until mixture begins to thicken. Stir in nuts and continue beating until candy holds its shape. Drop from spoon onto buttered wax paper or pour into buttered pan. When cool, cut into squares.

Makes about 3 pounds.

51. CINNAMON FUDGE

3 cups powdered sugar
1/2 cup unsweetened cocoa powder
1/2 teaspoon ground cinnamon

1/2 cup butter
1/4 cup milk
1-1/2 teaspoons vanilla extract
1 cup chopped walnuts (optional)

Line an 8x8 inch baking pan with aluminum foil, allowing foil to hang over the edges. Grease the foil.

In a medium bowl combine confectioners' sugar, cocoa and cinnamon.

Heat butter and milk in a medium saucepan over medium heat. When the butter is melted stir in the vanilla. Remove from the heat and stir in sugar mixture and walnuts.

Pour into prepared pan. Refrigerate for 1 hour, or until firm.

52. COCONUT FUDGE

3 cups sugar
1 tbl light corn syrup
1 cup milk
1 package (8-oz.) shredded coconut

Place all ingredients in a 2-quart saucepan. Cook, stirring occasionally, to 237 degrees F. Cool in the pan or pour out on a marble slab to cool. When warm, beat in pan or work with spatula on slab until candy turns dull and creamy. Spread in an 8-inch square pan.

Cut into squares. Makes about 49 pieces.

53. COFFEE POT FUDGE

Butter or margarine

3 cups granulated sugar
1 cup milk
1/2 cup cream
1 tablespoon light corn syrup
3 tablespoons Instant coffee
3 tablespoons butter or margarine
1 teaspoon vanilla extract
1 (6 ounce) package semi-sweet chocolate bits
1 cup pecans, chopped

Butter the bottom and sides of large saucepan. In saucepan, combine sugar, milk, cream, corn syrup and coffee. Cook over medium heat until mixture boils and sugar dissolves, stirring constantly. Cook until small amount forms a soft ball when dropped into cool water.

Add butter and let cool until barely warm. Beat until mixture thickens. Add vanilla extract, chocolate and pecans. Spread in shallow, buttered, 12-inch square pan. Cut into squares when firm. Yields 1 pound.

54. COFFEE RUM FUDGE

3 cups sugar
1 cup milk
1/2 cup light cream
1 tablespoon light corn syrup
2 teaspoons instant coffee powder
dash salt
3 tbl butter or margarine
1 tsp vanilla
1/4 tsp Rum flavoring
Walnut halves

Butter the sides of a heavy 3-qt saucepan. In this prepared saucepan, combine sugar, milk, light cream, corn syrup, coffee powder, and salt. Bring to boiling, stirring constantly. Cook, without stirring, to soft-ball stage (236~), about 12 to 15 minutes. Remove from heat. Add butter or margarine, vanilla, and rum flavoring. Do not stir. Cool in saucepan to lukewarm (110~).

Beat vigorously with wooden spoon till candy begins to hold its shape and lose its glossy appearance, about 10 minutes. Turn candy mixture into buttered 8x8x2" dish. With a small knife, score the surface in squares; top each square with a walnut half. Cover candy with clear plastic wrap; chill thoroughly. Cut through candy completely along scored lines to serve. Makes about 1-1/2 pounds.

55. COFFEE-WALNUT FUDGE

**3 cups granulated sugar
1 cup half-and-half
3 tablespoons light corn syrup
1/4 teaspoon salt
1 tablespoon instant coffee powder
2 teaspoons hot water
4 tablespoons butter
1/4 teaspoon vanilla extract
1 cup walnuts, coarsely chopped**

In A 5-quart glass or ceramic microwave-safe bowl, combine sugar, half-and-half, syrup and salt. Cook on HIGH for 5 to 7 minutes until mixture comes to a full boil, stirring occasionally. Set microwave-safe candy thermometer in place. Continue to cook on HIGH for 7 to 10 minutes or until temperature reaches 240 degrees F or soft ball stage (when a small amount

of mixture dropped into a bowl of cold water forms a soft ball that flattens on removal from water).

Dissolve coffee in hot water; add coffee mixture, butter and vanilla extract to hot candy mixture, but do not stir. Cool without stirring to 110 degrees F or until outside of bowl feels lukewarm.

Meanwhile, lightly butter an 8-inch square baking pan. When mixture is cool, beat with a wooden spoon until fudge becomes thick and begins to lose its gloss. Stir in nuts. Pour fudge into prepared pan (do not scrape bowl as the mixture on the side may be sugary). Chill.

When firm, cut into squares. Makes about 2 pounds.

56. CONFETTI FUDGE

1-1/2 lb white chocolate

14 oz sweetened condensed milk

1/8 tsp salt

1 tbl vanilla

1 cup candied fruit

In a heavy saucepan, melt 1-1/2 lbs. white chocolate with Eagle Brand sweetened condensed milk; remove from heat. Stir in 1/8 tsp. salt, 1 tsp. vanilla and 1 cup chopped mixed candied fruit. Spread evenly into pan onto waxed paper. Chill until firm. Turn out onto plate and remove waxed paper and cut into squares.

57. COOKIES N'CREAM COOKIE FUDGE

2-1/2 cups sugar

1/2 cup margarine or butter
2/3 cup (5 oz) evaporated milk
2 cups (7 oz) jar marshmallow creme
8 oz Almond bark or vanilla flavored candy coating cut into pieces
1 tsp vanilla
12 Chocolate sandwich cookies, broken into bite-size pieces

Line an 8-inch-square pan with foil so that foil extends over sides of pan; butter foil. In large heavy duty saucepan, combine sugar, margarine, and milk. Bring to a boil over medium heat, stirring constantly. Continue boiling 3 minutes over medium heat, stirring constantly. Remove from heat. Add marshmallow creme, candy coating and vanilla; blend until smooth. Pour half of mixture into foil-lined pan. Sprinkle cookie pieces over entire surface. Top with remaining mixture. Cool to room temperature. Refrigerate 1 to 2 hours or until set. Remove fudge from pan by lifting foil; remove foil from fudge.

58. CRANBERRY FUDGE

1-1/4 cups cranberries; fresh or frozen
1/2 cup light corn syrup
2 cups chocolate chips
1/2 cup powdered sugar
1/4 cup evaporated milk
1 tsp vanilla

Line the bottom and sides of 8x8-inch pan with plastic wrap. Set aside. Bring cranberries and corn syrup to a boil in a medium saucepan. Boil on high for 5- 7 minutes, stirring occasionally, until the liquid is reduced to 3 tablespoons.

Remove from heat. Immediately add chocolate chips, stirring until they are completely melted. Add remaining ingredients, stirring vigorously until the mixture is thick and glossy. Pour into prepared pan. Cover and chill until firm. Cut into 1 1/2-inch squares. Store covered in refrigerator. Makes 25 pieces.

59. CRANBERRY WHITE CHOCOLATE NUT FUDGE

**1 (12 ounce) package fresh cranberries
1/2 cup light corn syrup
2 cups white chocolate chips
1/2 cup confectioners' sugar
1/4 cup evaporated milk
1 teaspoon vanilla extract
1/2 cup walnuts or pecans, chopped**

Line the bottom and sides of an 8-inch square pan with plastic wrap. Set aside.

In a medium saucepan, bring the cranberries and corn syrup to a boil on high for 5 to 7 minutes. Stir occasionally until the liquid is reduced to about 3 tablespoons. Remove from heat. Immediately add the chocolate chips and stir until they are completely melted.

Add confectioners' sugar, evaporated milk, vanilla extract and nuts. Stir vigorously until the mixture is thick and glossy. Pour into the pan. Cover and chill until firm.

60. CREAM CHEESE AND RUM FUDGE

6 oz cream cheese, softened

**2 tbl cream
4 cups confectioners' sugar
4 oz unsweetened chocolate
2 tsp vanilla
2 tsp Rum
1 dash salt
1-1/2 cups chopped nuts**

Melt the unsweetened chocolate in a double boiler (in a container immersed in very hot water). Blend the cream cheese and cream. Gradually add the confectioners' sugar. Add the melted chocolate, vanilla, rum, salt, and 1 cup of the chopped nuts. Press into 8-inch square pan. Add the remaining 1/2 cup chopped nuts on top. Refrigerate 15 minutes and cut.

61. CREAM CHEESE FUDGE

**2 packages cream cheese, softened (3oz)
1/4 cup margarine or butter, softened (1/2 stick)
1 tsp vanilla
1/4 tsp salt
2/3 cup cocoa
1 lb powdered sugar (4 cups)
1 cup coarsely chopped pecans**

Beat cream cheese, margarine, vanilla and salt on low speed until smooth. Beat in cocoa. Beat in powdered sugar, 1 cup at a time, until smooth. Stir in pecans. Press firmly in ungreased 8" square pan.

Refrigerate until firm, about three hours. Cut into squares about 1" square. Keep refrigerated. Makes about 49 pieces.

62. CREAMSICLE FUDGE

3 cups granulated sugar
3/4 cup (1 1/2 sticks) butter or margarine
2/3 cup cream
7 ounces Marshmallow Crème
1 (12 ounce) package vanilla chips
3 teaspoons orange flavoring
12 drops yellow food coloring
9 drops red food coloring

Put sugar, cream and butter or margarine into a heavy cooking pot. Boil until it reaches the soft ball stage on a candy thermometer, about 5 minutes. Add Marshmallow Crème and chips. Mix well. Remove 1 cup of mixture and set aside.

Add orange flavoring and food colorings to mixture in pot. Stir and pour into greased 11 x 8-inch or 13 x 9-inch dish. Stir white mixture and pour on top, then swirl with a knife. Chill to cool. Cut into whatever size you desire.

63. CREAMY PEANUT BUTTER FUDGE

4 cups white sugar
1 cup light brown sugar
1/2 cup butter
1 (12 fluid ounce) can evaporated milk
1 (7 ounce) jar marshmallow creme
1 (16 ounce) jar peanut butter
1 teaspoon vanilla extract

Grease a 9x13 inch baking dish.

In a medium saucepan over medium heat, combine sugar, brown sugar, butter and evaporated milk. Bring to a boil, stirring constantly, and boil for 7 minutes. Remove from heat; stir in marshmallow creme until well incorporated and melted. Stir in peanut butter and vanilla until smooth; spread in prepared pan. Let cool before cutting into squares.

64. CREME DE MENTHE FUDGE

2 cups sugar

1/3 cup cocoa

pinch salt

2/3 cup milk

2 tbl light corn syrup

1/4 cup butter or margarine

3 tbl Creme de menthe

Combine sugar, cocoa, salt, milk, and corn syrup in heavy 3-qt. saucepan; cook over medium heat, stirring constantly, until mixture boils. Cover and boil 3 minutes. Remove cover, and cook until mixture reaches soft ball stage (234*). Remove from heat; cool 10 minutes. Add butter and creme de menthe; beat until slightly thickened (about 2 mins.). Pour mixture into a buttered 8" square pan. Cool and cut into 2" squares.

65. DAD'S FUDGE

1 cup brown sugar

1 cup white sugar

1/4 lb margarine

1/2 cup milk
1-1/2 cups oatmeal
1 cup peanut butter
1/2 cup walnuts
1 tsp vanilla
1/2 cup coconut

Boil the brown sugar, white sugar, margarine and milk for 2 1/2 minutes. Remove from heat and add the remaining ingredients. Mix and pour into square buttered pan.

66. DARK CHOCOLATE FUDGE

18 ounces semisweet chocolate chips
14 ounces sweetened condensed milk
Dash of salt
1/2 to 1 cup chopped nuts
1-1/2 teaspoons vanilla extract

In a heavy saucepan over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in nuts and vanilla extract. Spread evenly into a wax paper-lined 8- or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature.

67. DARK CHOCOLATE ORANGE FUDGE

2 tbl orange peel; grated
1/2 cup sour cream
12 oz semisweet choc bits

1/4 cup margarine
1/2 cup nuts; chopped
7 oz marshmallow creme
1 tbl vanilla

Combine sugar, sour cream and margarine in a heavy saucepan. Bring to a full rolling boil stirring constantly. Continue boiling for 5 minutes over medium heat or until a candy thermometer reaches 234 degrees, stirring constantly to prevent scorching. Add marshmallow creme and orange peel, stirring until well blended. Remove from the heat and stir in the chocolate bits until melted. Stir in the nuts and vanilla.

Pour into a greased 8 or 9" square baking pan. Cool at room temperature.

68. DIABETIC CHOCOLATE PECAN FUDGE

1 envelope unflavored gelatin
1/4 cup water
1 square unsweetened chocolate
1/8 tsp. cinnamon
1 tsp. Sweet & Low liquid
1/4 cup water
1/2 cup evaporated milk
1/2 tsp. vanilla
1/4 cup chopped pecans

Soften gelatin in 1/4 cup water for 5 minutes. Melt chocolate with cinnamon and Sweet & Low liquid. Slowly add evaporated milk and water. Add gelatin and stir until dissolved. Remove from fire and add vanilla; cool. When mixture begins to thicken, add nuts. Turn into dish. When firm, cut. Each piece equals 1/3 milk exchange and 1/2 fat

exchange.

69. DIABETIC CINNAMON CHOCOLATE FUDGE

1 envelope unflavored gelatin
1/4 cup water
1 (1 oz.) square unsweetened chocolate
1/8 tsp. cinnamon
3/4 tsp. liquid food sweetener
1/4 cup water
1/2 cup evaporated milk
1/2 tsp. vanilla extract
1/4 cup chopped nuts

Soften gelatin in the 1/4 cup water for 5 minutes.
Melt chocolate with cinnamon and sweetener; add milk and water slowly. Add gelatin. Stir until dissolved. Remove from heat. Add vanilla extract; cool. When mixture begins to thicken, add nuts. Turn into cold pan. When firm cut into pieces.

70. DIABETIC FUDGE

1- 14 1/2 oz. can evaporated milk
3 tbl. cocoa
1/4 cup margarine
Liquid sweetener to equal 1/2 cup of sugar
1/4 tsp. salt
1 tsp. vanilla
2-1/2 cups Graham cracker crumbs
1/4 cup nuts

Combine milk and cocoa in saucepan. Beat well. Add oleo, sweetener and salt. Bring to boil. Remove from heat. Stir in remaining ingredients except 1/4 cup graham crackers. Cool about 15 minutes. Divide mixture into 32 balls. Roll in remaining cracker crumbs and chill.

71. DIET CHOCOLATE RAISIN FUDGE

**1/4 cup diet margarine
1-1/3 cups non-fat dry milk
2/3 cup cocoa powder
1 cup sugar (artificial equivalent)
1/3 cup evaporated non-fat milk
2 tsp vanilla
1 cup Rice Krispies
1/4 cup raisins**

**Mix margarine and milk powder until crumbly. Add cocoa and artificial sweetener. Mix until blended.
Add evaporated milk and vanilla. Mix until almost smooth and sticky. Remove from bowl and mix in Rice Krispies with hands. Continue mixing with hands until fudge is smooth and shiny. Shape into 2 10 inch long rolls. Wrap in clear plastic wrap. Chill until firm.**

72. DIVINITY FUDGE

**1-1/2 cups firmly packed light brown sugar
1/2 cup water
1 teaspoon vinegar**

1 egg white
1/2 cup chopped nuts or coconut
1/2 teaspoon vanilla extract

Put brown sugar, water and vinegar into a saucepan. Clip a candy thermometer to the side of the saucepan. Cook to the firm ball stage (244 degrees F).

Meanwhile, beat egg white until stiff but not dry. Pour syrup slowly over the egg white, beating until creamy. Add nuts or coconut and vanilla extract. Drop by teaspoonsful on wax paper or spread in an 8-inch square buttered pan and cut into squares. Makes about 1 pound.

73. DOUBLE CHOCOLATE FUDGE

1 pound milk chocolate
1 pound semi-sweet chocolate chips
2 1/2 tablespoons butter
2 cups marshmallow creme
2 cups chopped walnuts (optional)

1 (12 fluid ounce) can evaporated milk
4 cups white sugar

Lightly butter one 9x13 inch pan.

In a large bowl, combine the milk chocolate, semi-sweet chocolate, butter, marshmallow cream and nuts.

In a large saucepan over medium heat, combine the evaporated milk and sugar. Stir constantly and bring to a boil for 4 minutes. Pour hot sugar mixture over chocolate mixture and stir with large spoon until well blended (do this quickly before fudge begins to harden). Once this is well blended, pour fudge

into a buttered 9x13 inch baking pan. Spread out and smooth into pan.

Set aside to cool and harden, about 6 hours. Cut into squares when ready to serve.

74. DOUBLE LAYER FUDGE

4-1/2 cups sugar

2 cans (6 oz) evaporated milk

1 Pkg. (6 oz) semi-sweet chocolate chips

1 jar Marshmallow Cream

1 Pkg. (6 oz. or 1 cup) butterscotch pieces

Dash of salt

1/2 cup butter

In 3 quart saucepan, combine sugar, marshmallow cream, evaporated milk, butter or margarine, and salt. Cook and stir over medium heat until mixture boils. Boil gently, stirring frequently for 5 minutes. Divide mixture in half. To one half (about 3 cups) add chocolate pieces, stir until melted and blended. Pour into buttered 13 x 9 x 2 inch pan.

To remaining half of marshmallow mixture, add the butterscotch pieces, beating until smooth. If necessary (and it usually is) beat butterscotch mixture with rotary beater until pieces are melted and mixture is smooth. Pour over chocolate layer. Cool, and cut in pieces.

75. EASY FUDGE

This is what's called an "easy" fudge recipe, and you'll find out

why! It tastes great!

1/4 cup heavy cream

1 box powdered sugar

1/2 cup cocoa

1 stick salted butter, cut into pieces

1 teaspoon pure vanilla extract

Put all ingredients in a bowl, and microwave on high for 2 minutes, or until butter is melted.

Mix well, then pour in a greased 8 x 8 baking pan. Cool and cut into squares. Yield: 1 lb.

76. EASY PEANUT BUTTER FUDGE

This is a very easy peanut butter fudge recipe. It's absolutely delicious!

4 cups granulated sugar

1 cup light brown sugar

1/2 cup butter

1-1/2 cups heavy cream

7 oz. marshmallow creme

16 oz. peanut butter

Combine granulated sugar, brown sugar, butter, and heavy cream in a heavy saucepan. Cook over medium heat.

Bring to a boil, stirring constantly, for 7 minutes.

Remove from heat. Stir in marshmallow creme and peanut butter. Spoon into 9 x 13 greased baking pan. When cool, cut into squares. Yield: 3 lbs.

77. EGGNOG FUDGE I

**1/8 cup butter or margarine (1/4 stick)
3 cups granulated sugar
1 cup eggnog (full strength - no "lite" eggnogs)**

**6 ounces white chips
6 oz. butterscotch chips
1-1/2 cups mini-marshmallows
1 cup almonds, chopped (optional)
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon**

**Line a 9-inch square pan with aluminum foil and set aside.
Keep butter chilled in the refrigerator.**

Spray sides of a large saucepan with butter-flavor nonstick spray.

Heat eggnog and sugar at medium setting. Bring to a rolling boil (medium to medium-high heat) while stirring constantly with a wooden spoon. Boil for 2 full minutes by the clock. Now fold in the marshmallows, cinnamon, and nutmeg; the boil will probably stop until the marshmallows completely dissolved. Bring back to a rolling boil for another 6 full minutes by the clock (start timing once the boil resumes). Stir continuously. The mixture will start to turn brown during the boil. If you get brown flakes in the mixture then turn down the heat a little. Remove from heat and add the butter, chips, and nuts. Stir like crazy until thoroughly mixed or until it starts to lose its glossy appearance. Pour into prepared pan. At this point you may want to sprinkle a little nutmeg on the surface. Cool at room temperature. Remove from pan, remove foil, cut into squares.

NOTE: "Light" eggnog contains more water than full body eggnog and may require an additional boiling (before the addition of marshmallows). Since this is difficult to judge for the novice fudge maker, I recommend you only use full strength eggnog.

78. EGGNOG FUDGE II

**3/4 cup commercial eggnog
2 tablespoons white corn syrup
2 tablespoons butter
2 cups granulated sugar
1 teaspoon vanilla extract**

Butter an 8-inch square pan. Lightly butter sides of heavy, medium saucepan.

Combine eggnog, corn syrup, butter and sugar in prepared saucepan. Cook over medium heat, stirring constantly, until sugar is dissolves and mixture comes to a boil. Wash down sides of pan with pastry brush frequently dipped in hot water to remove sugar crystals.

Clip a candy thermometer to the saucepan. Continue to cook until mixture reaches the soft-ball stage (238 degrees F).

Pour into large heatproof mixer bowl. Cool to lukewarm, (about 110 degrees F). Add vanilla extract and beat with heavy-duty mixer until thick. Spread into prepared pan. Score fudge into squares with knife. Refrigerate until firm. Cut into squares. Store in refrigerator. Yields about 1 pound.

79. EUROPEAN COCOA FUDGE

**3 cups sugar
2/3 cup European Style Cocoa
1/8 tsp salt
1-1/2 cups whole milk
1/4 cup butter
1 tsp vanilla extract**

Line an 8 inch square pan with foil: butter foil.

In a 4 quart saucepan, mix sugar, cocoa and salt. Stir in milk. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil.

Boil, without stirring, to 234 degrees. Remove from heat, add butter and vanilla -Do Not Stir!

Cool at room temperature to 110 degrees. Beat with a wooden spoon until fudge thickens and loses some of its gloss. Spread quickly into the prepared pan. Cool. Makes about 1-3/4 pounds of fudge.

Regular cocoa works well, too.

80. FAMOUS PENUCHE FUDGE

**1-1/2 cups granulated sugar
1 cup packed brown sugar
1/3 cup light cream
1/3 cup milk
2 tablespoons butter or margarine
1 teaspoon vanilla extract
1/2 cup walnut pieces**

Butter a 9-inch square baking dish. Butter the sides of a heavy 2-quart saucepan.

Combine sugars, cream, milk and butter in saucepan. Cook over medium heat, stirring constantly, until sugars dissolve and mixture comes to a boil. Cook to soft-ball stage (238 degrees F on candy thermometer), stirring only if necessary. Immediately remove from heat and cool to lukewarm (110 degrees F). DO NOT STIR

81. FANNIE FARMER'S CHOCOLATE FUDGE

**2 tablespoons butter
4 cups granulated sugar
2 teaspoons vanilla extract
1 1/2 cups light cream
4 squares chocolate
1/4 teaspoon cinnamon**

Melt butter in a pan, add sugar, cream and chocolate, stir gently until chocolate melts. Boil without stirring to 238 degrees F or until mixture forms a soft ball when dropped into cold water. Remove from heat, let stand until cool and add flavoring. Beat with a wooden spoon. Pour 3/4-inch thick into a buttered pan and mark in squares.

82. FESTIVE FUDGE

**3 cups (18-ounce) semi-sweet chocolate chips
1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
Dash salt**

**1/2 to 1 cup chopped nuts, optional
1-1/2 teaspoons vanilla extract**

Line 8- or 9-inch square pan with foil. Butter foil; set aside.

Line a medium-sized heavy saucepan, over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in nuts if desired and the vanilla. Spread evenly into prepared pan.

Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store covered in refrigerator. Yield: about 2 pounds.

Peanut Butter Glazed Fudge:

Omit nuts. Stir 3/4 cup peanut butter flavored chips in with vanilla. Spread in pan and chill as above. For glaze, in small saucepan, melt 1/2 cup peanut butter flavored chips with 1/2 cup whipping cream; stir until thick and smooth. Spread over chilled fudge. Chill. Cut and store as above.

Marshmallow Fudge:

Omit nuts. Stir 2 tablespoons butter in with vanilla. Fold in 2 cups miniature marshmallows. Proceed as above.

Chilling Time: 2 hours

83. FIESTA FUDGE

**2-1/2 cups granulated sugar
3/4 cup butter or margarine
2/3 cup evaporated milk
1/2 teaspoon salt
1-1/2 cups creamy peanut butter
1 (7 ounce) jar Marshmallow Crème**

1 teaspoon vanilla extract
1-1/2 cup M & M's Plain or Peanut Candies

Combine sugar, butter or margarine, milk and salt in a heavy 3-quart saucepan; bring to full rolling boil over high heat, stirring constantly.

Continue boiling over medium heat for 5 minutes, stirring constantly. Remove from heat; stir in peanut butter until melted. Add Marshmallow Crème and vanilla extract; beat until well blended. Fold in candies. Immediately spread into greased 13 x 9-inch baking pan. Cool at room temperature; cut into squares.

84. FRENCH SILK FUDGE

Note: If you can't find super-fine sugar, simply process regular granulated sugar in the food processor until very fine.

2 cups super-fine sugar
1 (5 ounce) can evaporated milk
1/2 cup (1 stick) butter
2 cups miniature marshmallows
2 (11.5 ounce) bags milk chocolate chips (3 1/2 cups total)
2 tablespoons pure vanilla extract
1 cup chopped pecans

Butter an 8 x 11-inch baking pan and set aside.

In a 2-quart glass bowl, mix the sugar and the milk. Microwave on HIGH, uncovered, for 3 minutes. Remove from the microwave oven and stir. Microwave an additional 2 minutes, watching closely so that the mixture doesn't boil over. Meanwhile, cut the butter into four pieces and set aside.

Remove the sugar mixture from the microwave and stir in the butter and marshmallows until both are melted. Add the chocolate chips, vanilla extract and nuts, and mix well. Spread into the buttered pan and chill for at least an hour or until firm.

Cut into small (1-inch) squares and store in tins or plastic containers in the refrigerator for up to 5 days.

Makes about 80 (1-inch) pieces of candy.

85. FRUIT AND BUTTERSCOTCH FUDGE

Filling:

2/3 cup dates, finely chopped

2/3 cup walnuts, coarsely chopped, divided

1/3 cup apricot preserves

Combine dates, 1/3 cup of the walnuts and apricots preserves, set aside. Line an 8-inch pan with foil.

Fudge:

1 (7 ounce) jar Marshmallow Crème

1 1/2 cups granulated sugar

2/3 cup evaporated milk

1/4 cup butter

1/2 teaspoon salt

1 (12 ounce) package butterscotch morsels

In heavy saucepan, combine Marshmallow Crème, sugar, milk, butter and salt. Bring to full rolling boil over moderate heat, stirring constantly. Boil 5 minutes.

Remove from heat, add butterscotch morsels. Stir until morsels are melted and mixture is smooth. Pour 1/2 of mixture into prepared pan.

Spoon filling over top. Top with remaining mixture. Sprinkle remaining 1/3 cup walnuts over top of fudge. Chill until firm.

86. FRUIT N' FUDGE

**2 cups sugar
1/4 cup chopped nuts
1/2 cup milk
1/4 cup chopped figs
1/4 cup chopped raisins
2 tablespoons butter
1 teaspoon flavoring extract (lemon or orange)**

Boil together in a sauce pan the milk and sugar to 24*. Add butter, flavoring, nuts and fruit. Beat until creamy. Pour into buttered tin and cut before it hardens.

87. FUDGE KRISPIE

**1/4 cup margarine
1 pkg. 6 oz. chocolate chips
1/4 cup corn syrup
1 tsp vanilla
1-1/2 cups powdered sugar
2 cups Rice krispies cereal**

Measure margarine, chocolate morsels, corn syrup, and vanilla into a large sauce pan. Cook over low heat, stirring constantly until smooth. Remove from heat. Mix in sugar, add cereal. Stir until well coated. Press into buttered 8" x 8" pan. Chill

88. GERMAN CHOCOLATE FUDGE

**2 cups semi-sweet chocolate chips
12 (1 ounce) squares German sweet chocolate
1 (7 ounce) jar marshmallow creme
4-1/2 cups white sugar
2 tablespoons butter
1 (12 fluid ounce) can evaporated milk
1/8 teaspoon salt
2 cups chopped pecans**

Combine chocolate chips, German sweet chocolate and marshmallow creme in a large bowl.

Combine sugar, butter, evaporated milk and salt in a heavy skillet. Bring to a boil over medium heat. Cook for 6 minutes, stirring constantly.

Pour hot syrup over chocolate mixture. Stir with wooden spoon until smooth. Stir in pecans.

Spread into buttered 10 x 15 inch pan. Let stand until firm; cut into squares.

89. GRANDMA'S HOLIDAY FUDGE

**4 cups sugar
4 tablespoons cocoa
1/8 teaspoon salt
1 cup milk
1 cup evaporated milk
2 tablespoons light corn syrup
1/2 cup butter
2 teaspoons vanilla**

Combine sugar, cocoa and salt. Stir in milk and syrup. Cook over medium heat, stirring constantly, until sugar dissolves. Cover; cook for 3 minutes. Remove cover, continue cooking without stirring, to 236 degrees or soft ball test. Remove from heat, add butter and cool to lukewarm. Add vanilla and, if desired, add the variation listed below. Beat candy until creamy and thick. Pour into buttered 9-inch square pan. When cold, cut into 1-1/2-inch squares.

HEAVENLY HASH: Add 1 cup pecans. Sprinkle 1/2 cup miniature marshmallows over bottom of pan.

90. GRANDMA'S OLD FASHIONED FUDGE

**3 cups sugar
1 cup whipping cream
3 oz chocolate, unsweetened
1 dash salt
2 tsp corn syrup
3 tbl butter
1-1/2 tsp vanilla
3/4 cup pecans**

Use a 3 quart pan. Butter sides of the pan. Combine sugar, cream, chocolate, salt and the corn syrup. Heat over medium heat. Stir constantly until the sugar dissolves, the chocolate melts and mix comes to boiling. Cook to soft-ball (234~). Stir only if necessary. Immediately remove from the heat. Add the butter, and cool to lukewarm (110~) without stirring. Add vanilla and pecans, beat until thick. Spread in a buttered shallow pan.

91. HERE'S MY HEART FUDGE

10 oz Premier White Chips), divided
1 tsp almond extract
1/2 cup unsweetened cocoa OR European Style Cocoa
1/4 cup butter or margarine; melted
1 tsp vanilla extract
4-1/2 cups sugar
7 oz marshmallow creme
12 oz evaporated milk
1/4 cup butter or margarine
Few drops red food color(optional)
1 cup candied red cherries, quartered

Line a 13x9x2-inch pan with foil.

In a medium bowl, place 1 cup white chips and almond extract. In a second medium bowl, stir together cocoa, melted butter and vanilla extract until the mixture is smooth; add remaining 2/3 cup white chips (chips do not need to melt).

In a heavy 4-quart saucepan, stir together sugar, marshmallow creme, evaporated milk and 1/4 cup butter. Cook over medium heat, stirring constantly, until mixture comes to a full rolling boil (bubbles can't be stirred down); continue boiling and stirring 5 minutes. Remove from heat. Immediately add half of hot mixture to bowl with white chips only. Pour remainder into cocoa mixture; stir to blend. Beat white chip mixture until chips are completely melted; stir in red food color, if desired, and cherries. Spread evenly in prepared pan. Beat cocoa mixture until chips are melted and mixture thickens slightly. Spread evenly over top of white layer. Cover; refrigerate until

firm. Remove from pan; peel off foil. Cut with heart-shaped cookie cutters or cut into squares Cover; store in refrigerator. About 8 dozen squares.

NOTE: For best results, do not double this recipe.

92. HONEY NUT WHITE FUDGE

**2 tbl. butter or margarine
2/3 cup undiluted evaporated milk
1-1/2 cup granulated sugar
2 cups (4 ounces) miniature Marshmallows
2 cups (12-ounce package) Premier White Morsels
1-1/2 cups honey roasted Peanuts, divided
2 tsp Vanilla extract**

Combine butter, evaporated milk and sugar in medium, heavy saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil for 4-1/2 to 5 minutes, stirring constantly. Remove from heat.

Stir in marshmallows, morsels, 1 cup peanuts and vanilla. Stir vigorously for 1 minute or until marshmallows are melted.

Pour into foil-lined 9-inch square baking pan.

Coarsely chop remaining peanuts; sprinkle over fudge and press in. Chill until firm. Remove foil before cutting into squares.

93. HOT FUDGE SAUCE

**1/2 cup unsweetened cocoa
1/2 cup sugar**

1/3 cup light corn syrup
1/2 cup evaporated milk
1 tbl sour cream
4 tbl sweet butter
1 tsp vanilla extract

Combine cocoa, sugar, corn syrup, milk, and sour cream in heavy saucepan. Heat over medium flame, stirring constantly, until mixture begins to boil. Immediately turn off heat; stir in butter and vanilla. Serve warm. Makes enough for 4 good-size hot fudge sundaes.

94. IRISH CREME TRUFFLE FUDGE

3 cups semisweet chocolate chips
1 cup vanilla chips OR more chocolate chips
1/4 cup butter
3 cups powdered sugar
1 cup Irish Creme
1/2 cup chopped nuts; optional

TRUFFLE TOPPING:

1 cup semisweet chocolate chips
1/2 cup vanilla chips OR, more chocolate chips
2 tbl. butter; cut in pieces
4 tbl. Irish Creme

Using all semisweet chocolate will yield a deeper, darker fudge.

Fudge:

Melt all chips with butter until they are soft enough to stir smooth. Do not overheat. Add chocolate/butter mixture to powdered sugar and Baileys. Stir until smooth. Add nuts, if

desired. Mix well. Place fudge in an 8-inch square pan sprayed with vegetable spray. Lay a sheet of plastic wrap on top and gently press to smooth fudge.

Topping:

Melt chips until smooth. Remove from heat. With a fork, beat in butter and Bailey's until smooth. Spread topping over fudge with a knife. If a very smooth top is desired, use a piece of plastic as done on fudge. Refrigerate until firm, 1 to 2 hours. Can be frozen. Makes 64 pieces.

95. JELL-O PUDDING FUDGE

**1 package Jell-O chocolate pudding and pie filling; not instant
2 tbl butter
1/4 cup milk
1-1/2 cups confectioners' sugar; sifted
1/4 cup nuts; chopped**

Combine pudding, butter and milk. Bring to a full boil. Boil gently for 1 minute; stirring constantly. Remove from heat. Quickly blend in sugar; add nuts. Pour into greased 8x4-inch pan. Cool; cut into squares. Makes 1 lb.

96. KAHLÚA CREAM BAKED FUDGE

**2 cups granulated sugar
1/2 cup all-purpose flour
3/4 cup cocoa
5 eggs, beaten
1 cup plus 2 tablespoons butter, melted**

**2 teaspoons vanilla extract
1/2 cup chopped pecans**

Kahlúa Cream:

**1/2 cup confectioners' sugar
3 tablespoons Kahlúa liqueur
1 cup whipping cream**

Combine sugar, flour, and cocoa. Add eggs. Beat in melted butter and vanilla. Stir in chopped pecans. Pour into 8 custard cups. Set in 13 x 9 x 2 inch pan and add water halfway up. Bake for 40 to 45 minutes at 300 degrees F.

Serve warm with Kahlúa Cream on top.

To make Kahlúa Cream: Whip cream until it starts to thicken. Add sugar and liqueur and continue to beat until proper consistency.

97. KAHLUA FUDGE

**1-1/3 cups granulated sugar
1 (7 oz.) jar marshmallow creme
2/3 cup evaporated milk
1/4 cup butter
1/4 cup Kahlua
1/4 tsp. salt
2 cups semi-sweet chocolate pieces
1 cup milk chocolate pieces
2/3 cup chopped nuts
1 tsp. vanilla**

Line 8-inch square baking pan with foil.

In 2-quart saucepan, combine sugar, marshmallow creme, milk, butter, Kahlua and salt. Bring to a rapid boil, stirring constantly for 5 minutes. Remove from heat; add all chocolate. Stir until melted. Add nuts and vanilla. Turn into prepared pan. Refrigerate until firm. To serve, cut in squares.

98. LATTE FUDGE

**3 cups granulated sugar
1-1/2 cups half-and-half or light cream
2 tablespoons espresso powder or
2 teaspoons instant coffee crystals
3 tablespoons light corn syrup
1/4 teaspoon ground cinnamon
2 tablespoons butter (no substitutes)
1 teaspoon vanilla extract
1 cup toasted chopped walnuts
Coffee beans (optional)**

Line an 8-inch square baking pan with foil, extending foil over edges of pan. Butter the foil; set the pan aside.

Butter sides of a heavy 3-quart saucepan.

Combine sugar, half-and-half or light cream, espresso powder or instant coffee crystals, corn syrup and cinnamon in the saucepan. Cook and stir over medium-high heat until mixture boils. Clip a candy thermometer to side of pan. Reduce heat to medium-low, continue boiling at a moderate, steady rate, stirring mixture occasionally, until thermometer registers 234 degrees F, soft-ball stage (25 to 35 minutes). Adjust the heat as necessary to maintain a steady boil. Remove saucepan from

heat. Add butter and vanilla extract, but do not stir. Cool, without stirring, to 110 degrees F (about 55 to 60 minutes). Remove thermometer from saucepan.

Beat mixture vigorously with a clean wooden spoon until fudge just begins to thicken; stir in nuts. Continue beating until fudge becomes very thick and stiff, and just starts to lose its gloss (about 10 minutes total). Spread fudge immediately into prepared pan. Score fudge into squares while warm, and if desired, press a coffee bean into each piece. When fudge is firm, use foil to lift it out of pan. Cut into squares. Store tightly covered.

Makes 1-7/8 pounds (64 servings).

99. LOW FAT CHOCOLATE PEANUT BUTTER FUDGE

1-1/2 cups sugar

3/4 cups brown sugar

1/3 cup unsweetened cocoa powder

2/3 cup evaporated 2% milk

1 cup miniature marshmallows

1/4 cup light peanut butter

2 tbL. butter

In a medium, non-stick saucepan, combine sugar, brown sugar, cocoa and milk. Slowly bring to a boil over medium-low heat, stirring frequently. Boil until a few drips of hot syrup form a soft ball when dropped in a cup of ice water. (This stage of fudge-making is usually reached when a candy thermometer registers between 234 and 240 degrees F.) Remove from heat and stir in marshmallows, peanut butter and butter.

Stir until marshmallows are completely melted. Let fudge stand for 15 minutes without stirring. Meanwhile, line bottom

of a 9 x 5-inch loaf pan with a piece of waxed paper that sticks up 2 inches at both ends of pan (so you can lift out the fudge when it's ready). Spread fudge in pan. Refrigerate until firm, about 1 to 1 1/2 hours. Cut into 24 pieces and store covered in refrigerator. Makes 24 pieces.

Per piece: 112 calories, 2.2 g fat, 1 g saturated fat, 1.2 g protein, 23 g carbohydrate, 0.4 g fiber, 3.1 mg cholesterol, 23.4 mg sodium % calories from fat: 17

100. LUSCIOUS LAYERED FUDGE

1/2 cup butter
1/3 cup unsweetened cocoa powder
1/4 cup packed brown sugar
1/4 cup milk
3-1/2 cups confectioners' sugar
1 teaspoon vanilla extract
30 individually wrapped caramels, unwrapped
1 tablespoon water
2 cups salted peanuts
1/2 cup semisweet chocolate chips
1/2 cup milk chocolate chips

Grease an 8x8 inch square baking pan.

In a microwave-safe bowl, combine butter, cocoa powder, brown sugar and milk. Microwave until mixture boils. Stir in confectioners' sugar and vanilla extract. Pour into prepared pan.

In a microwave-safe bowl, microwave caramels and water until caramels melt. Stir in peanuts. Spread mixture over chocolate layer.

In a small microwave-safe bowl, combine semisweet and milk

chocolate chips; microwave until melted. Spread over caramel layer. Chill for 2 hours, or until firm.

101. MACADAMIA NUT FUDGE

1 (7 ounce) jar macadamia nuts, coarsely chopped
1 (7 1/2 ounce) jar Marshmallow Crème
1 cup granulated sugar
1/2 cup heavy or whipping cream
4 tablespoons butter
1 (12 ounce) package semisweet chocolate chips
1 teaspoon vanilla extract

Lightly butter an 8-inch square baking pan.

In heavy 3-quart saucepan over medium heat, heat Marshmallow Crème, sugar, heavy or whipping cream and butter to boiling, stirring occasionally. Boil 5 minutes, stirring constantly.

Remove saucepan from heat; stir in chocolate chips and vanilla extract until chocolate melts.

Set aside 1/2 cup macadamia nuts; stir remaining nuts into chocolate mixture. Pour fudge into pan. Sprinkle reserved macadamia nuts over fudge, pressing firmly into fudge. Cover pan and refrigerate fudge until firm, about 2 hours.

102. MAGIC CHOCOLATE FRENCH FUDGE

18 ounces semisweet chocolate chips
1 can sweetened condensed milk
1/8 teaspoon salt

1 1/2 teaspoons vanilla extract
1/2 cup finely chopped nuts (optional)

Melt chocolate over low heat, stirring occasionally. Remove from heat. Add remaining ingredients. Stir only until smooth. Turn into wax paper-lined 8-inch square pan. Refrigerate about 2 hours.

Turn candy out on cutting board. Peel off paper. Cut into small squares. Store in airtight container.

103. MAMIE EISENHOWER'S CHOCOLATE FUDGE

4-1/2 cups granulated sugar
2 tbsp. butter
1 can evaporated milk
Pinch of salt

12 oz. semi-sweet chocolate or chocolate bits
12 oz. German sweet chocolate
1 pint marshmallow cream
2 cups nutmeats, chopped

After boiling first ingredients 6 minutes, or soft ball forms, 232 degrees, pour boiling syrup over ingredients in bowl, beat until chocolate melts. Pour into buttered pan. Let stand a few hours before cutting into squares.

104. MAPLE CREAM FUDGE

1/2 cup sweetened condensed milk
1/2 cup water

1 cup granulated sugar
3/4 cup maple syrup
1 tablespoon butter
3/4 cup pecans, cut into small pieces
1/2 teaspoon vanilla extract

Blend milk, water, sugar and syrup into a saucepan. Dissolve thoroughly; heat slowly to softball stage when tested in cold water. Remove from heat. Drop in butter and vanilla extract; do not stir. When lukewarm, beat until creamy. Add nuts and spread in a buttered pan.

105. MAPLE WALNUT FUDGE

2 tbl. butter or margarine
2/3 cup undiluted evaporated milk
1-1/2 cups granulated sugar
1/4 tsp. salt
2 cups (4 oz) mini marshmallows
2 cups (12-oz package) Premier White Morsels
1/2 cup chopped walnuts
1-1/2 tsp. maple flavoring
About 50 walnut halves or pieces

Combine butter, evaporated milk, sugar and salt in medium, heavy saucepan. Bring to a boil over medium heat, stirring constantly. Boil for 4-1/2 to 5 minutes, stirring constantly. Remove from heat.

Stir in marshmallows, morsels, nuts and maple flavoring. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil-lined 13x9 inch baking pan. Place walnut halves in rows, spacing about 1/2-inch apart on top of fudge. Press into

fudge. Chill until firm. cut into squares with 1 walnut half per square.

106. MICROWAVE CHOCOLATE FUDGE

**12 oz. semi-sweet chocolate chips
1 can Eagle Brand milk
2 heaping tbl. peanut butter**

Place chocolate chips and milk in microwave safe bowl. Cook on high for 5 minutes. Remove from microwave, stir in 2 heaping tablespoons of peanut butter. Spread in pan. Cool and cut.

107. MICROWAVE FUDGE

**3 cups semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
dash salt
1-1/2 teaspoons vanilla extract
1 cup chopped walnuts**

**Line an 8x8 inch square dish with aluminum foil.
Place chocolate in a large, microwave safe bowl with condensed milk. Microwave on high, stirring once or twice until chocolate is soft, 2 to 3 minutes. Remove from microwave and stir until completely smooth. Stir in vanilla and walnuts. Spread in prepared pan.
Refrigerate 2 hours, until firm. Cut into squares.**

108. IRISH CRÈME MICROWAVE FUDGE

**1 small (about 5 ounce) potato
3 tablespoons Irish Crème liqueur
2 (2 ounce) squares unsweetened chocolate
3 tablespoons butter or margarine
1 pound (3 1/4 cup) confectioners' sugar, unsifted
36 walnut halves
Designer Icing**

Line an 8-inch square pan with foil, extending foil over the edges of the pan. Butter foil; set pan aside.

Prick potato 2 or 3 times with a fork. Microwave on 100% power for 4 to 5 minutes, turning once. Cool and peel.

Mash potato (you should have 1/3 cup). Stir in liqueur and mix until smooth. Set aside.

In a 2-quart microwave-safe dish, cook chocolate and butter on HIGH for 1 to 2 minutes or until almost melted, stirring once.

Stir until smooth. Mix in potato mixture; slowly add confectioners' sugar. Stir or knead until smooth. Press into pan. Score into thirty-six 1 1/4 inch squares. Press one walnut half into each square. Chill. Remove from pan; cut into squares. Drizzle with icing.

Designer Icing:

**1 tablespoon butter
1/3 cup sifted confectioners' sugar
1 to 2 tablespoons Irish Crème liqueur**

In small microwave safe bowl, cook butter on HIGH for 45 to 60 seconds or until melted. Beat in confectioners' sugar and enough Irish Crème Liqueur to make of piping or drizzling consistency.

109. MOCHA FUDGE

1 lb dark chocolate, broken into pieces

1 lb can sweetened condensed milk

2-1/2 oz butter

1 tbl instant coffee

1 tsp boiling water

Grease and line lamington pan with foil. Place chocolate, condensed milk and butter in saucepan, stir constantly over low heat until mixture is smooth. Blend coffee and water together until coffee is dissolved, add to chocolate mixture. Stir until evenly combined. Pour into prepared pan, refrigerate until set. Cut into squares to serve. Cover with plastic wrap and refrigerate until required. Makes about 30.

110. NO COOK PEANUT BUTTER FUDGE

1 cup peanut butter

1 cup Karo syrup, light or dark

1-1/4 cups nonfat dry milk

1-1/4 cups confectioner's sugar; sifted

Blend peanut butter and syrup in a large bowl. Measure dry milk and confectioners' sugar together and add all at once. MIX ALL together first with a spoon then knead with hands until smooth and creamy. Flatten out on cookie sheet and cut in squares.

111. NO FAIL FUDGE

1-1/2 cups granulated sugar
2/3 cup evaporated milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1-1/2 cups semi-sweet chocolate morsels
1/2 cup chopped pecans or walnuts (optional)
1 teaspoon vanilla extract

Line an 8-inch-square baking pan with foil.
Combine sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.
Stir in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted.
Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

112. OLD-FASHIONED CHOCOLATE-WALNUT FUDGE

2 cups granulated sugar
1 cup heavy cream
1/2 cup butter or margarine (not a spread)
2 ounces unsweetened chocolate, chopped
1 tablespoon light corn syrup
1 teaspoon vanilla extract
1/2 cup walnuts, chopped

Line a 9 x 5-inch loaf pan with aluminum foil; grease foil.

Stir sugar, cream, butter, chocolate and corn syrup in a heavy 3-quart saucepan over medium heat until butter and chocolate melt and sugar dissolves. Increase heat and bring to a boil. Without stirring, boil vigorously 5 minutes or until candy thermometer registers 234 degrees F to 240 degrees F (soft-ball stage), or a small amount dropped into ice water forms a soft ball that flattens when removed from water.

Remove from heat and, without stirring, add vanilla extract. Cool until 110 degrees F or pan is lukewarm and skin forms on mixture.

Stir fudge with a wooden spoon 5 to 10 minutes until it thickens and holds its shape 5 seconds after you stop stirring. Stir in nuts. Spread evenly in lined pan. Chill 6 hours or until firm. Invert pan, peel off foil, invert fudge and cut in 1-inch squares.

113. OLD FASHIONED LOUISIANA CREAM FUDGE

**3 cups granulated sugar
2 cups whipping cream
1 cup cornstarch
1/4 cup Real butter
1/2 cup flour
2 cups whole pecans**

Put sugar, whipping cream and cornstarch in a 3-quart saucepan. Clip a candy thermometer to the side of the saucepan. Cook to the soft-ball stage.

Remove from heat and add butter; beat for 5 minutes. Blend in flour and beat until creamy and thick. Add whole pecans.

When thick, pour into a buttered 13 x 9-inch pan. Cool and

cut.

114. ONE BOWL FUDGE

1 pkg. (8 squares) Baker's semi-sweet chocolate

2/3 cup sweetened condensed milk

1 tsp. vanilla

1/8 tsp. salt

1 cup walnuts, chopped

Microwave chocolate and milk in 1 1/2 quart microwave bowl on High 2 minutes, stirring after 1 minute. Stir until chocolate is completely melted and smooth. Stir in vanilla, salt and walnuts. Spread in greased 9 x 5 inch loaf pan. Refrigerate until firm, about 2 hours.

115. ONE BOWL PEANUT BUTTER FUDGE

2 package semi-sweet chocolate -(8 squares each)

1 can sweetened condensed milk -(14 oz)

2 tsp vanilla

1/2 cup peanut butter

MICROWAVE chocolate and milk in large microwavable bowl on HIGH 2-3 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is completely melted. Stir in vanilla. Spread in foil-lined 8" square pan. Drop peanut butter by teaspoonfuls on top of fudge. Swirl with knife to marbleize. Refrigerate 2 hours or until firm. Cut into squares.

116. PARTY PINK DIVINITY

3 cups granulated sugar
3/4 cup light corn syrup
3/4 cup water
2 egg whites
1/2 3 oz. package cherry flavored gelatin
1 tsp. vanilla
1 cup chopped nuts
3/4 cup flaked coconut, tinted pink

Combine sugar, corn syrup, water, and salt in a buttered heavy 2 quart saucepan. Cook over medium heat, stirring constantly, till mixture boils. Then cook without stirring to hard ball stage (250*). Remove from heat. Beat egg whites in a large bowl with a mixer until soft peaks form. Gradually add gelatin mixture, beating until stiff peaks form. Slowly pour in syrup, beating constantly at high speed. Continue beating until mixture begins to lose its gloss. Stir in chopped nuts. Drop by teaspoon onto waxed paper or into small paper muffin liners. Sprinkle with tinted coconut.

Makes about 2 pounds or 4 dozen medium sized pieces of candy.

To make tinted coconut; place coconut in a glass jar. Add a few drops of food coloring. Shake until colored.

117. PEANUT BUTTER AND JELLY FUDGE

4-1/2 cups confectioner's sugar
2 cups graham cracker crumbs
1 cup creamy peanut butter

1 cup butter or margarine; melted
1 package peanut butter chips
1/3 cup strawberry preserves

In a large bowl, combine confectioners sugar, cracker crumbs, peanut butter and butter; stir until well blended. Line a 9 x 13 baking pan with a double layer of aluminum foil, extending foil over ends of pan; grease foil. Press mixture into pan. For topping, place peanut butter chips in a small microwave safe bowl. Microwave on high power 1 minute; stir. Continue to microwave until chips begin to melt, stirring every 15 seconds. Stir until smooth. Spread melted chips over peanut butter mixture. Using edges of foil, immediately lift peanut butter mixture from pan. Spread preserves over melted chips. Cut into 1 inch squares.

118. PEANUT BUTTER APPLE FUDGE

1 (6 ounce) package chocolate chips
1/2 jar marshmallow crème
1/2 cup creamy peanut butter
1 teaspoon vanilla extract
2 cups granulated sugar
2/3 cup apple cider

Combine first four ingredients in a bowl. Cook the sugar and cider over moderate heat to soft ball stage (240°F). Remove from heat and quickly add chocolate mixture. Stir until blended. Pour into a 9-inch buttered pan. Cool and cut into squares.

119. PEANUT BUTTER DIVINITY

2-1/2 cups granulated sugar
1/2 cup light corn syrup
1/2 cup water
2 egg whites
1/2 teaspoon vanilla extract
Sifted confectioners' sugar
1/2 cup creamy peanut butter

In a buttered 2-quart saucepan, combine sugar, corn syrup and water. Cook and stir over medium heat until mixture comes to boiling. Continue cooking, without stirring, until mixture reaches the hard-ball stage, or until candy thermometer registers 260 degrees.

Remove saucepan from heat. Meanwhile, in a large mixer bowl, beat egg whites, at medium speed of electric mixer until stiff peaks form. Gradually pour hot syrup over egg whites, beating constantly at high speed of mixer. Add vanilla; beat 4 to 5 minutes until candy holds its shape. On towel dusted generously with confectioners' sugar, quickly pat candy into a 10 x 4-inch rectangle. Dust quickly with more confectioners' sugar. Using a rolling pin dusted with confectioners' sugar, roll candy to a 16 x 6-inch rectangle. Spread Jif over candy to within 1/2-inch of the long sides. Roll up from opposite side, using towel to help roll. Wrap in towel; chill.

To serve, cut into slices slightly less than 1/2-inch thick. Store candy wrapped in refrigerator.
Makes about 48 pieces.

120. PEANUT BUTTER FUDGE

2 cups sugar
1/2 cup milk
1-1/3 cups peanut butter
1 jar (7 oz) marshmallow cream

In a pot, bring sugar and milk to a boil. Boil 3 minutes. Add peanut butter and marshmallow cream. Stir till well combined and pour into a buttered square pan. Chill until firm.

121. PEANUT BUTTER SCOTCH FUDGE

12 oz butterscotch chips
1/2 cup chunky peanut butter
2/3 cup sweetened condensed milk
1/2 cup walnuts (chopped)

Combine butterscotch chips and peanut butter in top of double boiler. Place over, not boiling water until butterscotch melts; remove from water. Stir until blended; add milk and stir just until blended. Spread in foil-lined 8-inch square pan. Press chopped nuts into surface, if desired, and chill until firm. Cut into 1-inch squares.

122. PECAN PRALINE FUDGE

1/2 ounce praline liqueur
1 cup pecans, chopped
1/4 pound butter
1 1/2 cups granulated sugar
5 ounces evaporated milk

1 (12 ounce) package Hershey's semi-sweet chocolate chips
1 tablespoon vanilla extract
1 (7 ounce) jar Marshmallow Crème

Line a 9-inch Pyrex dish with aluminum foil and set aside.

In a 2-quart heavy bottom pot, melt butter over medium-high heat. Add sugar and evaporated milk and blend well into butter. Bring to a rolling boil; reduce heat to simmer and simmer for approximately five minutes, stirring constantly. Be careful not to scorch butter as mixture will caramelize.

Remove from heat, using a large cooking spoon, stir in morsels, vanilla extract, Marshmallow Crème, praline liqueur and pecans, whipping constantly. Stir until mixture becomes creamy and slightly thickened. Pour into the Pyrex pan and allow to cool. Cut fudge into 1-inch squares and serve.

123. PENUCHE'

2 cups firmly packed brown sugar
1 cup granulated sugar
1 tablespoon white corn syrup
3/4 cup milk
1 tablespoon unsalted butter
1 teaspoon vanilla extract
1-1/2 cups chopped walnuts

Place sugars, syrup, milk and butter in saucepan over medium heat. Cook, stirring constantly, until sugar dissolves. Clip a candy thermometer to the side of the saucepan. Continue cooking, without stirring, until mixture reaches soft-ball stage (240 degrees F).

Remove from heat. Stir in vanilla extract and nuts. Beat until mixture is very thick and has begun to lose its gloss. Pour into a generously-greased 8-inch square pan or mound on wax paper. Let cool at least 1 hour.

124. PEPPERMINT "PHILLY" FUDGE

**4 cups sifted powdered sugar
8 oz. Philadelphia Brand Cream Cheese
4 (1 oz.) squares unsweetened chocolate, melted
Dash of salt
A few drops of peppermint extract
1/4 cup crushed peppermint hard candy
1/4 cup additional crushed hard peppermint candy for garnish**

**Gradually add sugar to cream cheese, mixing well after each addition. Add remaining ingredients; mix well.
Spread into a buttered 8 inch square pan. Sprinkle with remaining peppermint candy. Chill several hours. Cut into squares.**

125. PINEAPPLE-PECAN FUDGE

**1 cup pecans; chopped
14 oz crushed pineapple; drained
4 cups sugar
1 cup heavy cream
2 tbl margarine
2 tsp vanilla extract**

Invert pineapple over a sieve placed in a bowl to drain

pineapple thoroughly.

Chop the pecans coarsely. Combine the drained pineapple, sugar and cream in a heavy saucepan.

Stir over low heat until sugar is dissolved. Increase heat and bring the mixture to boiling. Cook, stirring occasionally to prevent scorching. Continue until mixture reaches 234 degree on a candy thermometer,(soft ball

stage.) DO NOT scrape bottom and side of pan, this will stick a little; brushing down side of pan occasionally will help.

Remove from heat and let cool just until cool enough that you can touch pan without being burned. DO NOT stir or disturb mixture in any way while this is cooling.

Add the margarine (or butter) and the vanilla extract. Beat vigorously until the candy loses its gloss. Stir in the pecans using as little mixing as possible.

Immediately pour into 8 x 8 inch pan that has been greased with margarine. Do not scrape the bottom or sides of pan as you are putting the mixture into dish.

Let cool completely, then cut into small pieces for serving.

126. PISTACHIO SWIRL FUDGE

1 package. 3-oz. cream cheese

1 can (14oz.) sweetened condensed milk divided

1/2 tsp. vanilla

3 package (6-oz. each) semisweet chocolate pieces

1 tbl. sweet butter or margarine

1/2 cup coarsely chopped pistachio nuts

Place cream cheese in small glass bowl of electric mixer or in a 1 - quart microwave safe bowl. Microwave on high (100%) 15 to 25 seconds or until cream cheese has softened. Add 2 tablespoons of the sweetened condensed milk and the vanilla.

Beat on low speed just until mixture is smooth; set aside.

Place remaining sweetened condensed milk, semisweet chocolate and butter in a 2 1/2 - quart microwave safe bowl. Microwave on medium (50%) 2 to 3 1/2 minutes or until mixture can be stirred smooth and is glossy, stirring twice. Stir in pistachio nuts.

Spread chocolate mixture evenly into prepared pan. Drop cream cheese mixture , by spoonfuls, over chocolate; swirl lightly over chocolate. Let stand until firm or place in the refrigerator. Cut in bite size pieces. Store in airtight container with wax paper between layers. Keeps best if refrigerated.

127. PRIMO FUDGE

**3 oz cream cheese
1 lb powdered sugar
1 tbl honey
2 oz unsweetened chocolate; melted
1/2 cup chocolate chips; melted
3 tsp sweetened condensed milk or
1 cup chopped nuts
1/4 cup butter
1 tsp vanilla**

This rivals Fanny Farmer even.

Combine cheese, sugar, butter, honey, vanilla, condensed milk; blend smoothly. Quickly add melted chocolate and nuts. Place into a buttered pan. Spread about 1" thick. Chill; cut into squares.

128. PUMPKIN FUDGE

2 cups sugar
1/3 cup mashed pumpkin
1/4 tsp cornstarch
1/4 tsp pumpkin pie spice
1/2 cup evaporated milk
1/2 tsp vanilla
1/4 cup butter
1 cup chopped pecans

Cook together sugar, pumpkin, cornstarch, spice and milk until it forms a soft ball when dropped in cold water, or until mixture reaches 235F on a candy thermometer. Add vanilla, butter and pecans. Beat until creamy. Pour into a buttered plate and cut into small squares when nearly cool.

129. PUMPKIN WALNUT FUDGE

4 cups sugar
1 cup milk
3 tsp corn syrup; light
1 cup pumpkin; fresh or canned
3 tsp butter; unsalted
1 tsp vanilla
2 cups walnuts; chopped

In a 4 quart heavy saucepan combine the sugar, milk, corn syrup, pumpkin and a pinch of salt, cook the mixture over moderate heat, stirring, until the sugar is dissolved, and cook it, undisturbed, until a candy thermometer registers 238 F. Remove pan from heat, add the butter, (do not stir it into the mixture), and let the mixture cool until it is 140°F. Stir in the

vanilla and the walnuts, beat the mixture with a wooden spoon for 30 seconds to a minute, or until it begins to lose its gloss, and pour it immediately into a buttered 9 inch square pan. Let the fudge cool until it begins to harden, cut it into squares and let it cool completely. The fudge keeps, stored between sheets of wax paper in an airtight container in a cool place for 2 weeks. Makes about 2 pounds.

130. QUICK AND EASY FUDGE

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
12 ounces semisweet chocolate chips
7 ounces marshmallow creme
1 cup nuts
1 teaspoon vanilla

Combine sugar, margarine, and milk in heavy 2.5qt saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 min over medium heat or until candy thermometer reaches 234* stirring constantly to prevent scorching. Remove from heat; stir in chips until melted.

Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 9x13" pan.

Cool at room temperature, cut into squares.

131. RASPBERRY FUDGE

3-1/3 cups (2 - 10 oz packages) Hershey's Raspberry Chips or 3-1/3 cups Hershey's Semi-Sweet Chocolate Chips

1 (14 oz) can sweetened condensed milk (NOT evaporated milk)
1-1/2 tsp. pure vanilla extract or raspberry-flavored liqueur

Line 8" square pan with foil, extending foil over edges of pan.

In a medium microwave-safe bowl, place raspberry chips & sweetened condensed milk. Microwave at HIGH (100%) 1 min; stir. If necessary, microwave an additional 30 seconds at a time, stirring after each heating, just until chips are melted & mixture is smooth when stirred; stir in vanilla. Spread evenly into prepared pan.

Cover; refrigerate 2 hrs or until firm. Remove from pan; place on cutting board. Peel off foil; cut (with pizza cutter) into squares. Store loosely covered at room temperature.

Yield: About 4 dozen pieces or 2 lbs.

Prep Time: 5 mins Cook Time: 1 min Chill Time: 2 hrs

Note: For best results, do not double this recipe!!

132. RASPBERRY MOCHA FUDGE

1/4 pound butter

1 (12 ounce) can evaporated milk

3-1/2 cups granulated sugar

1 heaping tablespoon instant coffee granules

10 ounces Hershey's raspberry chocolate chips

2 ounces bittersweet chocolate

7 ounces Marshmallow Crème

1 teaspoon vanilla extract

In a heavy saucepan melt the butter. Add evaporated milk, sugar and coffee. Bring to a rolling boil, stirring constantly

until the temperature reaches 235 degrees.

Remove from heat and add raspberry chocolate chips and the bittersweet chocolate. Stir the mixture until all ingredients are melted. Add the Marshmallow Crème and stir until blended. Stir in vanilla extract. Pour into a lightly greased 13 x 9-inch pan. Cut in bite-size squares when cooled.

133. ROCKY ROAD FUDGE

2 cups (12 oz.) semisweet chocolate chips
1 can (14 oz.) sweetened condensed milk
2 tbl. butter or margarine
3 cup salted dry roasted peanuts
1 pkg. (10-1/2 oz.) miniature marshmallows

In a saucepan, combine the chocolate chips, milk and butter. Cook and stir over medium heat until chips are melted and the mixture is smooth. Remove from the heat; stir in peanuts and marshmallows.

Spread into a greased 13 by 9 inch baking pan. Refrigerate until firm. Cut into squares.

134. RUM-RAISIN FUDGE

1 cup raisins
1/2 cup dark rum
2-1/2 cups granulated sugar
1/2 cup butter
1 cup evaporated milk

**1 7 oz jar marshmallow creme
2 cups semi-sweet chocolate chips
1/2 cup chopped pecans
1 tsp Rum extract**

In a small bowl, combine raisins and rum. Marinate overnight. In a large, heavy saucepan, combine sugar, butter, and milk. Cook over medium heat, stirring constantly until mixture reaches soft ball stage (238 degrees on a candy thermometer, about 5 minutes). Remove from heat. Stir in marshmallow creme, chocolate chips, pecans, extract, and raisin mixture. Spread mixture into a lightly greased 10x8x2-inch baking pan. Cool and cut into squares.

135. SANTA MOUSE FUDGE

**1 pound butter
1 pound Velveeta processed cheese
4 pounds powdered sugar
1 cup dry unsweetened cocoa
1 Tablespoon vanilla
1/2 cup chopped nuts**

**Melt butter and cheese together on medium heat. Add sugar and cocoa and vanilla. Mix well and stir in nuts. Place in buttered 9 x 13-inch pan, cool and cut.
Makes: 6-1/2 pounds.**

136. SEE'S FUDGE

In the West, See's Candy Stores are famous. This is the only

recipe which has been made public. The rest are still secret.

**3 (6 ounce) packages chocolate chips
2 cups nuts (any kind)
2 teaspoons vanilla extract
1 cup butter or margarine**

Let chocolate chips, nuts, vanilla and butter stand until room temperature in a large bowl (overnight is fine).

**4 cups granulated sugar
20 large marshmallows, cut up
1 (13 ounce) can evaporated milk**

Bring sugar and milk to boil in a large saucepan and keep at a rolling boil for 8 minutes. Dump this all at one time over the chocolate mixture. Add marshmallows and stir vigorously by hand until chocolate bits and butter are melted and mixture is smooth. Pour into a 15 x 13-inch cake pan or a 13 x 9-inch pan. Cool and refrigerate for 24 hours before eating. It will keep well in the refrigerator.

137. SIMPLY AMAZING FUDGE

**1-1/2 cups white sugar
2/3 cup evaporated milk
2 tablespoons butter
1/4 teaspoon salt
1 (7 ounce) jar marshmallow creme
3/4 cup semisweet chocolate chips
3/4 cup butterscotch chips
1/2 cup chopped pecans
1 teaspoon vanilla extract**

Line an 8-inch square dish with foil.

In a heavy saucepan over medium heat, combine sugar, evaporated milk, butter and salt. Bring to a boil and let roll 5 minutes. Remove from heat and stir in marshmallow creme, chocolate chips, butterscotch chips, pecans and vanilla.

Continue stirring until marshmallow creme is melted and all ingredients are thoroughly combined. Pour into prepared dish. Refrigerate for 2 hours, until firm. Lift from dish, remove foil, and cut into pieces.

138. SKILLET COCOA FUDGE

4 tablespoons butter or margarine

1-1/2 cups milk

3 cups granulated sugar

2/3 cup cocoa

1/4 teaspoon cream of tartar

1 teaspoon vanilla extract

Melt butter or margarine in a large (10-inch) skillet or heavy pan; add milk and heat to boiling. Combine sugar, cocoa and cream of tartar; stir well into heated milk, using a wooden spoon. Continue stirring until mixture boils. Lower heat and cook gently (don't let it boil too hard as it may run over or stick to the bottom), without stirring, to a soft-ball stage (236 degrees F), about 15 minutes.

Remove from heat. Let stand, without moving or stirring, until candy is barely lukewarm 110 degrees F). Add vanilla extract. Stir-beat with a heavy spoon until candy becomes creamy and loses its gloss, about 8 minutes. Pour into lightly greased 8-inch square pan. Cut into pieces while still warm.

Makes about 1-1/2 pounds candy.

Kneaded Cocoa Fudge

When candy starts to firm, pour from pan onto a hard surface and knead with hands until it is very creamy. Shape into rolls or 1-inch balls, or pat into a greased pan.

139. SNICKERS FUDGE

Bottom Layer:

**1 cup milk chocolate chips, 6 oz
1/4 cup butterscotch chips
1/4 cup creamy peanut butter**

Filling:

**1/4 cup butter
1 cup sugar
1/4 cup evaporated milk
1 1/2 cups marshmallow cream
1/4 cup peanut butter
1 teaspoon vanilla
1 1/2 cups chopped salted peanuts**

Caramel Layer:

**14 oz pkg. caramels
1/4 cup whipping cream**

Icing:

**1 cup milk chocolate chips, 6 oz
1/4 cup butterscotch chips
1/4 cup creamy peanut butter**

Combine the first 3 ingredients in a small saucepan; stir over

low heat until melted and smooth. Spread onto the bottom of a lightly greased 13X9X2 in. pan. Refrigerate until set.

For filling, melt butter in a heavy saucepan over medium-high heat. Add sugar and milk. Bring to a boil; boil and stir for 5 min. Remove from heat; stir in the marshmallow creme, peanut butter and vanilla. Add peanuts. Spread over first layer. Refrigerate until set.

Caramel Layer:

Combine caramels and cream in a saucepan; stir over low heat until melted and smooth. Spread over the filling. Refrigerate until set.

Icing:

In another saucepan, combine chips and peanut butter; stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 in. squares. Store in the refrigerator.

Yield 8 dozen.

140. SNOW FUDGE

2 cups sugar

1 cup light cream or evaporated milk

1/2 cup butter

8 oz. white confectionery coating, chopped

1/2 cup flaked coconut

1/2 cup coarsely chopped pecans

1 tsp. vanilla

Place sugar, cream and butter into a heavy 3 quart saucepan. Cook over medium heat to 238 F., stirring constantly.

Remove from heat. Allow mixture to stand, without stirring for 10 minutes. Add confectionery coating. Beat until melted. Quickly stir in coconut, pecans, and vanilla. Pour into a buttered 8" square pan. Cool. Cut into squares. Yield: Makes 64 1-inch squares.

141. SPICED PUMPKIN FUDGE

**3/4 cup butter
3 cups sugar
2/3 cup evaporated milk
1/2 cup canned pumpkin
1 tsp. pumpkin pie spice
2 cups butterscotch baking chips
7 oz. jar marshmallow cream
1 cup chopped toasted almonds or desired nuts
1 tsp. vanilla**

In a heavy saucepan, combine first 5 ingredients; bring to boil over medium heat, stirring constantly. Continue boiling until mixture reaches 234 Degrees on candy thermometer. Remove from heat; stir in butter scotch chips and marshmallow cream until melted and smooth. Stir in nuts and vanilla. Pour into buttered 9x13 or larger pan. cool completely, cut into squares.

142. STRAWBERRY DIVINITY FUDGE

**2 cups sugar
1/2 cup water
1/4 tsp cream of tartar**

**1 cup strawberry preserves;
2 egg whites**

Boil sugar, water, and cream of tartar to firm ball stage (248 F). Add strawberries which have been drained as dry as possible.

Let come to a boil again. Pour slowly, beating constantly, over stiffly beaten egg whites. Beat until thick and fluffy. Pour into well-buttered pans. When firm cut in squares. * Any thick preserves or candied fruit may be substituted for strawberries.

143. SUGAR-FREE FUDGE

**16 oz. cream cheese, softened
2 ea unsweetened chocolate squares (1oz each)
1/2 cup sugar substitute
1 tsp. vanilla extract
1/2 cup chopped pecans or walnuts (optional)**

Melt chocolate. In a small mixing bowl, beat the cream cheese, chocolate, sweetener and vanilla until smooth. Stir in pecans. Pour into well-greased 8-inch square baking pan. Cover and refrigerate overnight.

144. SUPER EASY PEANUT BUTTER FUDGE

**12 oz package semisweet chocolate -morsels
12 oz jar crunchy peanut butter
14 oz can sweetened condensed milk**

Put chocolate chips and peanut butter into a microwave-safe

dish. Microwave on high 1-2 minutes until chips have completely melted. Add sweetened condensed milk; stir until mixture is of a uniform consistency. Pour into an 8x8 square pan lined with wax paper. Refrigerate until firm. Cut into 1" pieces. Yield: 1-1/2 pounds or 16 servings.

145. SUPERIOR FUDGE

**2 packages chocolate chips
1/2 cup walnuts -- chopped
1/4 cup butter -- cut into pieces
1/2 teaspoon salt
1/2 teaspoon vanilla
1/4 teaspoon peppermint extract
2 cups sugar
1 cup evaporated milk
12 large marshmallows -- cut into halves**

Combine the chocolate chips, walnuts, butter, salt and flavorings into a bowl. Combine the sugar, marshmallows, and evaporated milk into a saucepan. Bring to a rolling boil; reduce heat. Cook for 5 minutes, stirring constantly with a wooden spoon. Pour over the chocolate chip mixture and mix well. Spread in a buttered 8x8 inch dish. Let stand until set. Yield 1-1/2 pounds.

146. TRIPLE-CHOCOLATE FUDGE

**4-1/2 cups sugar
1 tsp salt
1/2 cup butter**

13 oz can evaporated milk
12 oz bag semisweet choc chips
16 oz German's Sweet Chocolate, four 4 oz bars broken up
9 oz milk chocolate, broken up
10-1/2 oz marshmallow cream
2 tsp vanilla
4 cups coarsely chopped nuts, toasted

In a six quart Dutch oven, combine sugar, salt, butter and milk. Bring to a simmer, stirring constantly, over medium heat. As soon as first bubble is seen, boil mixture exactly eight minutes. Remove from heat immediately. Quickly stir in remaining ingredients.

Blend thoroughly. Pour into two oiled 13 x 9 inch pans. Cover with foil and refrigerate until firm. Slice as desired. Bring to room temperature before serving for fullest flavor. Store in refrigerator or freezer.

147. TROPICAL FUDGE

1-1/4 cup sugar
1/2 cup molasses
1/3 cup hot water
2 tbl butter or margarine
1/4 tsp salt
6 oz semisweet chocolate pieces
2 cups finely chopped Brazil nuts
1 can flaked coconut
1/2 cup finely chopped Brazil nuts

In a saucepan, mix sugar, molasses, hot water, butter and salt. Stir over low heat until a small amount of the mixture forms a soft ball when dropped in cold water (240-F). Remove from

heat; add chocolate; do not stir. Cool to 150 F, and stir until chocolate is well blended. Add 2 cups nuts and coconut. Pour into buttered 8x8x2" pan, and press in 1/2 cup nuts. Let stand in cool place several hours before cutting in squares.

148. TURTLE FUDGE

3 cups granulated sugar
3/4 cup margarine
1 (5 ounce) can evaporated milk
12 ounces semi-sweet chocolate pieces
30 caramels, quartered
1 (7 ounce) jar Marshmallow Crème
1 cup pecan halves
1 teaspoon vanilla extract

Combine sugar, margarine and evaporated milk in a heavy 2- to 3-quart saucepan. Boil for five minutes or until candy thermometer reaches 234 degrees F, stirring constantly. Remove from heat and add chocolate pieces, stirring until melted. Add remaining ingredients and beat until blended. Pour into a greased 13 x 9-inch pan and allow to cool. Cut into squares.

149. TWO-FLAVOR FUDGE

2 cups firmly packed dark brown sugar
1 cup granulated sugar
1 cup evaporated milk
1/2 cup butter or margarine
1 (5 to 10 ounce) jar Marshmallow Crème

1 (6 ounce) package Nestle butterscotch-flavored chips
1 (6 ounce) package semisweet chocolate chips
1 cup English or black walnuts, chopped
1 teaspoon vanilla extract

Combine in saucepan dark brown sugar, granulated sugar, evaporated milk and butter or margarine. Bring to a FULL BOIL over MODERATE heat, stirring frequently. Boil for 15 minutes over MODERATE heat, stirring occasionally.

Remove from heat. Add Marshmallow Crème, butterscotch-flavored chips and semisweet chocolate chips. Stir until chips are melted and mixture is smooth. Blend in English or black walnuts and vanilla extract. Pour into a buttered 9-inch square pan. Chill until firm. Makes approximately 2 1/2 pounds.

150. TWO-MINUTE FUDGE

1 pound confectioners' sugar
1/2 cup cocoa, minus 2 heaping teaspoons
1/4 teaspoon salt
1/4 cup milk
1 tablespoon vanilla extract
1/2 cup butter
1 cup chopped pecans
Line an 8 x 4 x 3-inch dish with wax paper.

In a 1 1/2 quart microwave-safe casserole, stir together sugar, cocoa, salt, milk and vanilla extract. Put butter on top of mixture in center of the dish. Microwave on HIGH for 2 minutes. Stir vigorously until smooth. Blend in nuts. Pour into pan; chill 1 hour, then cut into squares.

151. TWO MINUTE MICROWAVE FUDGE

1 lb. confectioners' sugar
1/2 cup cocoa
1/4 cup milk
1/2 cup margarine
1 tbl. vanilla extract
1/2 cup chopped nuts

Blend sugar and cocoa together in a glass bowl. Add milk and margarine, but do not mix. Cook 2 minutes in microwave oven. If margarine is not completely melted, it will melt when mixed. Add vanilla and nuts. Stir until well blended. Pour into greased 6x9 inch container. Place in refrigerator for 20 minutes to 1 hour. Cut and serve.

152. TWO MINUTE VELVET FUDGE

12 oz milk chocolate chips
6 oz semisweet chocolate
1 can sweetened condensed milk (14 oz)
1/3 cup confectioners sugar
1 tsp vanilla
1 cup chopped nuts

Grease an 8" x 8" pan. Microwave the chips and condensed milk, uncovered, in a 2 quart bowl, on high, for 2 minutes. Stir until smooth. Stir in sugar and vanilla, then add nuts until well blended. Pour into a prepared pan, and spread evenly. Chill until firm.

153. UNCOOKED WW II FUDGE

**1 medium sized potato
2 tbl butter
1/2 cup cocoa
1/8 tsp. salt
1 tsp vanilla
2-3/4 cup powdered sugar
1/2 cup chopped nuts**

Boil potato until tender. Mash. While still hot, add butter, cocoa, salt and vanilla. Gradually stir in sugar until mixture makes a stiff dough. Spread 1" deep in greased pan. Press chopped nuts into top of candy. Let stand 2 hrs. to become firm. Cut into squares. Makes about 2 lb. candy.

Isn't this weird? I've never had it but I couldn't resist putting this strange, WW II vintage recipe, into this collection!

154. VANILLA FUDGE (THE BEST)

If you're looking for the best fudge recipe, here is the one for vanilla fudge.

**1 cup heavy cream
2 cups sugar
1 stick salted butter (4 oz)
1 tablespoon light corn syrup
1 teaspoon pure vanilla extract**

Combine heavy cream, sugar, butter, and corn syrup in a

heavy saucepan over low heat. Stir constantly with a wooden spoon until sugar dissolves and butter is melted. Wash down sides of pot with a pastry brush to dissolve sugar crystals. Bring to a boil and cook until mixture reaches soft-ball stage, or 238 degrees on a candy thermometer. Remove pan from the heat and stop the cooking by plunging pot in a water bath for 1 minute. Add vanilla, but do not stir.

When the thermometer reads 110 degrees, mix fudge with a wooden spoon until creamy.

Spoon into a greased 8 x 8 baking pan. Let cool, then cut into squares. Yield: 1 lb.

155. VANILLA FUDGE

2 cups sugar

1 can (5-oz) evaporated milk

1/3 cup milk

1/8 tsp. salt

1/4 cup butter

1 tsp. vanilla extract

Broken nuts (optional)

Line an 8x4x2-inch loaf pan with foil, extending foil over edges of pan. Butter foil; set aside. Butter the sides of a heavy 2-quart saucepan. In saucepan combine sugar, evaporated milk, milk, and salt. Cook and stir over medium-high heat to boiling.

Carefully clip a candy thermometer to the side of the saucepan. Cook and stir over medium-low-heat to 238*, soft-ball stage (this should take 25 to 35 minutes). Immediately remove saucepan from heat.

Add butter and vanilla, but do not stir. Cool mixture, without stirring, to 110*, lukewarm (about 55 minutes). Remove candy thermometer from saucepan. Beat vigorously with a wooden

spoon till fudge becomes very thick and just starts to lose its gloss (about 10 minutes total). Do not over beat. Immediately spread fudge into the prepared pan.

Score into 1-inch squares while warm. Top each square with a piece of nut, if desired. When candy is firm, use the foil to lift the fudge out of the pan. Cut into squares. Store, tightly covered, in the refrigerator. Makes about 1 lb (32 servings).

156. VANILLA PEANUT BUTTER FUDGE

**1 2/3 cups granulated sugar
2/3 cup evaporated milk
2 cups fruit flavored miniature marshmallows
3/4 cup peanut butter
12 ounces vanilla milk chips
1 teaspoon vanilla extract**

In a large heavy saucepan place the sugar and evaporated milk. Cook on medium heat till it comes to a boil, stirring constantly. Keep cooking and stirring for about 5 minutes while at a rolling boil. Remove from the heat.

Add the marshmallows and stir. Add the peanut butter and stir. Add the milk chips and stir. Add the vanilla and stir. Make sure the mixture is smooth. Place in a buttered 8-inch square pan and spread it smooth. Cool and cut into squares.

157. VASSAR FUDGE RECIPE

This is the fudge recipe that originated from Emelyn B.

Hartridge at Vassar College.

**2 cups granulated white sugar
1 cup cream
2 oz. unsweetened chocolate, chopped
1 tablespoon butter**

Combine sugar and cream and cook over moderate heat. When this becomes very hot, add the chocolate. Stir constantly. Cook until mixture reaches soft-ball stage (238 degrees). Remove from heat and add butter. Cool slightly, then mix until fudge starts to thicken. Transfer to a buttered tin. Cut into diamond-shaped pieces before fudge hardens completely.

158. VERMONT MAPLE SYRUP FUDGE

**2 cups Maple syrup
1 tbl light corn syrup
3/4 cup light cream
1 tsp vanilla
1/2 cup walnuts; chopped**

Combine maple syrup, corn syrup and cream in 2-quart heavy saucepan and place over low heat. Stir constantly until mixture begins to boil, continue cooking without stirring to the soft ball stage (236~F). Remove from heat; cool to lukewarm (110~F) without stirring or beating. Beat with an electric mixer on low speed until candy loses its gloss and thickens (this takes quite a while). Stir in the vanilla and nuts and pour into a lightly buttered 8" loaf pan. When cool, cut into 21 pieces. Makes about 1 pound.

159. VIRGINIA FUDGE

**1 (12 ounce) can evaporated milk
1/2 cup butter
2 tablespoons light corn syrup
2 cups brown sugar, firmly packed
1 teaspoon vanilla extract
2 cups pecans**

Grease a 13 x 9-inch baking pan; set aside.

In a heavy 4-quart saucepan, combine milk, butter, corn syrup, granulated sugar and brown sugar. Place over medium heat and stir occasionally with a wooden spoon until mixture comes to a boil. Clip on a candy thermometer. Cook to the soft-ball stage, 234 degrees F. Pour, without scraping, into a baking pan. Cool to lukewarm.

Add vanilla extract. Stir with a wooden spoon until mixture thickens. Add nuts and continue stirring until candy loses its gloss. Scrape out onto plastic wrap. Pat into a loaf shape (about 9 x 5-inches). Slice and serve, or wrap in plastic and store in the refrigerator for several weeks.

Yields about 50 slices or 75 pieces.

Variation:

Use 1 teaspoon maple extract in place of the vanilla extract.

160. WELLESLEY COLLEGE FUDGE

This is the fudge recipe that's from Wellesley College.

2 cups granulated sugar

1 cup heavy cream
2 oz. unsweetened chocolate, chopped
1 tablespoon butter
1/2 lb marshmallows

Combine sugar and cream and cook over moderate heat. When this becomes very hot, add the chocolate. Stir constantly. Cook until mixture reaches soft-ball stage (238 degrees). Remove from heat and add butter and marshmallows. Mix until fudge starts to thicken. Transfer to a buttered tin. Cut into squares before fudge hardens completely.

161. WELLESLEY FUDGE

2 cups granulated sugar
2 ounces unsweetened chocolate
1 cup light cream
1/2 pound marshmallows
1 tablespoon butter

Combine sugar, coarsely chopped chocolate and cream. Cook over moderate heat, stirring only until sugar and chocolate have melted. Continue cooking until mixture reaches 238 degrees F or until a few drops tested in cold water form a soft ball. Remove from heat, add marshmallows and butter, and cool slightly. Beat until fudge begins to harden, then transfer to a buttered platter. Cut into squares before the fudge is absolutely firm.

Makes a little more than 1 pound.

162. WHITE CHERRY FUDGE

**2 cups granulated sugar
1/2 cup dairy sour cream
1/3 cup white corn syrup
2 tablespoons butter
1 cup coarsely chopped walnuts
1/4 teaspoon salt
2 teaspoons vanilla, rum or brandy flavor
1/4 cup quartered candied cherries**

Combine first five ingredients in saucepan; bring to a boil slowly, stirring until sugar dissolves. Clip a candy thermometer to the side of the saucepan. Boil, without stirring, over medium heat, to 236 degrees F, or until a little mixture dropped in cold water forms a soft ball.

Remove from heat and let stand for 15 minutes; do not stir. Add flavoring; beat until mixture starts to lose its gloss (about 8 minutes). Stir in the cherries and walnuts, then quickly pour into a greased shallow pan. Cool completely and cut into squares.

163. WHITE CHOCOLATE FUDGE

**2 cups sugar
3/4 cup sour cream
1/2 cup margarine
12 oz. white chocolate
1 (7 oz.) jar marshmallow cream
3/4 cup walnuts**

Mix together sour cream and margarine bring to full rolling boil, boil to soft ball stage. Remove from heat, add chocolate

until melted. Add marshmallow creme and nuts, put in greased 8 or 9 inch pan, cool at room temperature, cut in squares. Makes 2-1/2 pounds.

164. WHITE FUDGE

**2 cups sugar
1 cup light cream or evaporated milk
1/2 cup butter
1/2 cup flaked coconut
1 tsp. vanilla
8 oz. white almond bark
1 cup miniature marshmallows
1/2 cup chopped walnuts**

Boil sugar, cream and butter to a soft ball stage (234 degrees). Remove from heat. Add almond bark and marshmallows. Beat until melted. Stir in nuts, coconut and vanilla. Put in 9x9 inch buttered pan. Cut in squares when cool.

165. WHITE LIME FUDGE

**2 tbl butter; or margarine
2 cups sugar
3/4 cup milk
Lime peel; grated (1 lime)
3/4 cup pecans; chopped**

Melt butter in a medium saucepan; stir in sugar and milk until sugar dissolves. Bring to a boil. Cover; boil 1 minute to dissolve sugar off the sides of the pan. Set candy thermometer in the

pan and cook syrup gently without stirring to 236* (soft-ball stage). Cool to 110* to 120* (warm) about 45 minutes. Stir in lime peel and pecans. Beat vigorously until mixture just starts to lose its gloss. Pour immediately into a well-greased 8x8x2" pan. Cool; cut in squares. Store in plastic bags or airtight container. Will keep about 3 weeks. Makes about 1 pound.

166. WORLD'S GREATEST FUDGE

4 tablespoon cocoa

1 (16 ounce) box confectioners' sugar

4 tablespoons peanut butter

1/2 pound (2 sticks) butter or margarine

Mix the cocoa and sugar together well until they are of a single consistency.

In a double boiler melt the butter and peanut butter together. Pour the melted mixture into the bowl with the sugar/cocoa mixture. Mix well (but not with a mixer, but rather with your hands or a wooden spoon).

Grease a 9-inch square pan. Place the fudge mixture into the pan and pat down until evenly distributed. Cut the fudge as desired (this is important to do before you go to the next step because it is not easy to cut after this point). Refrigerate the fudge until it is hard.

Before serving, bring fudge to room temperature.

167. YELLOW DIVINITY

2 cups granulated sugar

1/2 cup light corn syrup
1/2 cup milk
2 egg yolks
1 cup nuts, chopped
1 teaspoon vanilla extract

Combine sugar, Karo® syrup and milk in a saucepan. Clip a candy thermometer to the side of the saucepan. Cook over low heat until mixture reaches the hard ball stage (248 degrees F). While syrup is cooking, beat egg yolks. Add hot syrup to eggs very slowly, beating until slightly cool. Add nuts and vanilla extract. Drop by spoonful on wax paper. Makes 16 to 20 pieces.

