

# FANTASTIC



# FUDGE!

**Fantastic Fudge!**

VJJE Publishing Co.

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# **Almond Cream Fudge (Badaam Barfi – India)**

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**3 cups almonds, blanched and peeled  
2 cups half-and-half  
3/4 cup granulated sugar  
2 tablespoons ghee  
2 sheets edible silver leaf (optional)**

**Put almonds in the container of an electric blender or food processor, and grind them to a fine powder. Set the ground almonds aside until needed. Bring cream to a boil in a heavy saucepan. Cook over high heat, uncovered, for 10 minutes, or until it has thickened to the consistency of a cream soup, stirring constantly to prevent burning.**

**Reduce the heat to medium; add the sugar, and cook for an additional 2 minutes, or until all of the sugar has dissolved.**

**Add the ground almonds and the ghee. Stir vigorously and constantly as the mixture begins to lump up and stick to the spoon. Release the fudge from the spoon by scraping it off with a knife or teaspoon. Continue cooking the mixture for 3 minutes.**

**Pour fudge onto the center of a greased square of wax paper or an 8-inch square pan. Working deftly and quickly, flatten and spread it to an even thickness within the square. If you are using edible silver leaf, place it over the fudge, and gently press it to make it adhere. While the fudge is still warm, cut it into neat diamond-shape pieces measuring 1 x 2 inches, using a sharp knife dipped in cold water.**

**This fudge keeps for three weeks if it is stored in a tightly sealed container at room temperature and for several months in the refrigerator.**

# Almond Fudge

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3 ounces whipping cream  
1 1/2 cups granulated sugar  
1/4 cup corn syrup  
2 tablespoons butter plus butter for greasing kettle  
1/2 teaspoon salt  
1/4 cup plus 1 tablespoon Marshmallow Crème  
1 ounce blanched almonds, coarsely chopped  
1 1/2 teaspoons pure almond extract  
1 or 2 ounces red and/or green candied cherries,  
    quartered and pressed with a paper towel  
    to remove any syrup (optional)

Grease kettle sides with butter. Bring whipping cream to a boil over medium to high heat; set off heat. Add sugar and stir to melt. Stir in corn syrup, 2 tablespoons butter and salt.

With candy thermometer in the kettle, bring batch to a boil on medium heat and cook to 220 degrees F, stirring just enough to keep from sticking. With a pastry brush dipped in a generous amount of cold water, wash around and above cook line. Repeat a second time.

Continue the easy stir and cook to 238 degrees F. (Watch the thermometer reading closely after washing down cook line. The batch will reach 238 degrees F final cook very quickly.)

Remove from heat immediately and set on wire rack to cool undisturbed for at least 5 minutes. With a rubber spatula or large serving spoon, stir in remaining ingredients.

Continue to stir 5 to 10 minutes, working kettle sides and bottom. Gloss will begin to dull and the fudge will have a thickening appearance, as if trying to hold a shape. Without delay, scoop into loaf pan for a thickness of about 1 1/4 inches.

As soon as the batch sets, remove from pan and place on wire cooling rack. When cold, store in plastic bag to mellow overnight for better cutting.

# Almond Joy Fudge

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**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 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 paper, then cut into squares.**

**Makes 36 pieces.**

# **Almond Roca Milk Chocolate Fudge**

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**3/4 cup evaporated milk  
1/4 cup butter  
2 1/2 cups granulated sugar  
1 3/4 cups (7 ounce jar) Marshmallow Creme  
2 cups milk chocolate chips  
1 teaspoon vanilla extract  
1 cup Almond Roca Buttercrunch, crushed**

**Combine milk, butter, sugar and Marshmallow Creme in a 3–quart saucepan. Cook over medium heat, stirring constantly until boiling. Continue to cook for 5 minutes. Remove from heat. Immediately add milk chocolate chips and vanilla extract. Stir until smooth. Stir in Almond Roca. Pour into pan and cool completely before cutting.**



# Aloha Fudge

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**4 cups granulated sugar**  
**1 (14 ounce) can crushed pineapple, well drained**  
**1 cup heavy cream**  
**2 tablespoons butter**  
**1 cup chopped macadamia nuts**

**Butter an 8–inch square pan.**

**Mix sugar, pineapple and cream. Stir over low heat to dissolve sugar. Bring to a boil; cook over medium heat, stirring and washing down crystals from pan sides until candy thermometer reaches 238 degrees F or until mixture forms a soft ball in cold water.**

**Remove from heat; cool to lukewarm. Add butter, then beat until mixture loses its gloss. Quickly stir in nuts. Spread into prepared pan; cool and cut in 1 1/2–inch squares.**

# Amaretto Fudge

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4 cups granulated sugar  
2 cups half-and-half  
2/3 cup amaretto

In a large saucepan, combine all ingredients and brush sides of pan with butter.

Stir over moderate heat until sugar dissolves. Bring to a boil and cook without stirring until 238 degrees F is reached on a candy thermometer. Remove from heat and let stand until 140 degrees F is reached. Beat with spoon until it begins to thicken slightly.

Pour into a buttered pan and let set.

# Bailey's Irish Cream Fudge

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This is an "adults only" fudge.

**4 1/2 cups granulated sugar**  
**1 (12 ounce) can evaporated milk**  
**1/2 pound butter**  
**2 (12 ounce) packages milk chocolate chips**  
**1 (12 ounce) package semisweet chocolate chips**  
**2 (7 ounce) jars Marshmallow Crème**  
**2 teaspoons vanilla extract**  
**2/3 cup Bailey's Irish Cream**  
**2 cups chopped nuts**

**Follow directions EXACTLY.**

**Set chocolate chips, Marshmallow Crème, vanilla extract, Bailey's and nuts in a very large bowl. Set aside for later.**

**Bring butter, sugar and milk to a boil and then cook slowly for exactly 11 minutes, stirring constantly. Pour milk mixture over the other ingredients and stir slowly to blend. Do not use a mixer. Pour into a buttered 13 x 9-inch pan and chill very well. Cut when cold.**

# Baked Fudge

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**1 cup granulated sugar**  
**3 tablespoons shortening (not butter)**  
**Dash of salt**  
**3 1/2 tablespoons plain flour**  
**2 beaten eggs**  
**3 tablespoons cocoa**  
**1 teaspoon vanilla extract**

**Preheat oven to 325 degrees F.**

**Mix sugar, shortening, salt, flour and eggs. Add cocoa and vanilla extract. Pour into a greased cast iron skillet. Bake for about 20 minutes (more or less, depending on the size of your skillet). Fudge will be done when the top is crusty all the way across.**

# Banana–Chocolate Fudge

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**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.**

# Bean Fudge

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**4 ounces unsweetened chocolate**

**5 ounces butter**

**1 teaspoon vanilla extract**

**1 2/3 cups cooked beans, or 1 (16 ounce) can beans, drained**

**2 pounds confectioners' sugar**

**Use any variety of cooked or canned beans. Melt together chocolate and butter. Mix in thoroughly the drained and mashed beans, vanilla extract and sugar. Place in a large, buttered, shallow cookie pan and refrigerate. Cut into 48 pieces.**

**Makes 2 1/2 to 3 pounds fudge.**

# Best Ever Fudge

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**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.**

# **Black and White Fudge**

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## **Black Layer**

**3 cups granulated sugar**  
**4 tablespoons cocoa**  
**1 1/2 tablespoons white corn syrup**  
**1 tablespoon vanilla extract**  
**2 tablespoons butter or margarine**  
**1 1/2 cups cream**

**Combine sugar, syrup, cocoa and cream. Boil to the soft ball stage (234 degrees F to 238 degrees F on a candy thermometer). Cool to room temperature.**

**Add butter and vanilla extract. Beat until creamy. Pour into well-buttered pan.**

## **White Layer**

**3 cups granulated sugar**  
**1 1/2 tablespoons white corn syrup**  
**1 1/2 cups cream**  
**1 tablespoon vanilla extract**  
**2 tablespoons butter or margarine**

**Combine sugar, syrup and cream. Boil to the soft ball stage (234 degrees F to 238 degrees F on a candy thermometer). Cool to room temperature.**

**Add butter and vanilla extract. Beat until creamy. Pour into pan. The two portions will not run together, but will cut out together. Cut into small squares.**

**NOTE: Nuts may be added if desired.**



# **Black Bean Fudge**

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**4 (1 ounce) squares unsweetened chocolate**

**3/4 cup (1 1/2 sticks) butter**

**1 teaspoon vanilla extract**

**1 2/3 cups black beans, cooked**

**2 1/2 pounds confectioners' sugar**

**Melt unsweetened chocolate squares with butter. Mix in drained and mashed black beans, vanilla extract and sugar. Place mixture in a large buttered 15 x 10-inch jellyroll pan. Refrigerate.**

**Makes from 2 1/2 to 3 pounds of fudge.**

# Black Forest Fudge

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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 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.

# **Black Walnut Fudge**

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**3 cups granulated sugar**  
**2/3 cup evaporated milk**  
**3/4 cup margarine**  
**1/2 teaspoon black walnut extract**  
**1 1/2 cups Marshmallow Crème**  
**1/2 cup walnuts**  
**12 ounces chocolate chips**

**Heat sugar, evaporated milk and margarine to boil and cook over medium heat to 238 degrees F.**

**Beat in chocolate chips, Marshmallow Crème, walnuts and black walnut extract. Pour into a greased 13 x 9-inch dish.**

# Blueberry Cheesecake Fudge

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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

# Brazil Nut Fudge

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**4 (1 ounce) squares chocolate**  
**2 tablespoons butter**  
**1/4 teaspoon salt**  
**1 teaspoon vanilla extract**  
**1 pound sifted confectioners' sugar**  
**1/3 cup milk**  
**1 cup chopped Brazil nuts**  
**Whole Brazil nuts**

**Melt chocolate and butter over hot water. Stir in salt and vanilla extract. Stir in sugar alternately with the milk, keeping pan over hot water.**

**Remove from heat and stir in Brazil nuts. Pour fudge into a 7-inch square pan. Garnish with Brazil nuts, cut in half. Let stand several hours. Cut into squares.**

# **Brown Sugar Fudge**

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**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 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.**

# **Brown Sugar Walnut Fudge**

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**1 cup brown sugar, firmly packed**

**1/2 cup butter or margarine**

**1/4 cup milk**

**1 1/4 to 2 cups confectioners' sugar**

**1 cup broken walnut meats**

**Melt butter or margarine, stir in brown sugar. Cook over low heat two minutes. Add milk and let come to rolling boil. Let cool. Add powdered sugar and beat until smooth and thick as fudge. Add nuts and pour into buttered pan.**

**Makes about 25 pieces.**

# Butter Fudge

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2 cups granulated sugar  
1 cup milk  
2 (1 ounce) squares chocolate, grated  
1/8 teaspoon cream of tartar  
1/2 cup butter  
1 teaspoon vanilla extract  
1 cup nut meats, chopped

Combine first four ingredients. Boil to soft ball stage (234 degrees F to 236 degrees F).

Add butter; cool to lukewarm. Add vanilla extract. Beat until thick, then add nut meats. Pour into buttered pan.



# Butter Pecan Fudge

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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 and stir until smooth and well combined. Spread the mixture into the baking dish.

Allow to cool to room temperature then cut into 1–inch squares and serve, or store in an airtight container until ready to serve.

# Buttered Rum Fudge

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**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.**

**Yield: 64 candies**

# Buttermilk Fudge

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2 cups granulated sugar  
1 cup buttermilk  
1/4 pound butter  
1 tablespoon light corn syrup  
1 teaspoon baking soda  
1 teaspoon vanilla extract  
1 cup coarsely chopped walnuts

Using a 6-quart saucepan, butter upper sides of saucepan. Put all ingredients except vanilla extract and walnuts into saucepan. Grease a 10 x 5-inch pan.

Dissolve sugar, stirring constantly with a wooden spoon over low heat until butter melts and the spoon glides smoothly over the bottom of the pan. Increase heat to medium and bring to a boil. Wash down any crystals that may have formed with pastry brush dipped in hot water, using as little water as possible.

Clip a candy thermometer to the side of the saucepan. Reduce heat while retaining a boil, stirring no more than necessary. Cook until the mixture registers 236 degrees F to 242 degrees F, then shock the mixture by placing the saucepan in a sink filled with 1/2 inch of water. Add vanilla extract, without stirring, then allow the mixture to cool to lukewarm.

When mixture is lukewarm and a skin forms on top (110 degrees F), stir fudge thoroughly but not vigorously by hand, with an electric mixer, or with a food processor. Pause frequently to allow fudge to react. Watch for fudge to thicken, lose its sheen, become lighter in color or streaked with lighter shades, give off some heat, then suddenly stiffen. If mixing by hand, the fudge will "snap" with each stroke; by mixer, mixer waves will become very distinct; by food processor, fudge will flow sluggishly back to center when processor is stopped. Add walnuts before fudge totally candies. Pour, score and store when cool in an airtight container in the refrigerator or at room temperature. This yields 1 pound, but the recipe is easily doubled and can be frozen.

## Variation

To slow-cook this fudge, combine sugar, buttermilk, butter, corn syrup and baking soda in a 6-quart saucepan and cook over very low heat for 1 hour. Stir occasionally to make sure it is not sticking to the bottom of the pan, then bring to a boil and proceed as usual. This results in a very, very creamy fudge.

## Rum-Raisin Buttermilk Fudge

Omit the vanilla extract, but add, without stirring, 1 cup golden raisins soaked for 1 hour in 1/4 cup light rum and then drained, but not squeezed.

# Butterscotch Creme Fudge

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**1 1/2 cups granulated sugar**  
**1/2 cup (1 stick) butter or margarine**  
**1 small can Pet milk**  
**1 (7 ounce) jar Marshmallow Crème**  
**1 (12 ounce) package butterscotch chips**  
**1 teaspoon vanilla extract**  
**1 cup chopped nuts**

**Combine sugar, butter, milk and marshmallow cream in a large saucepan. Bring to a full boil; boil for 5 minutes. Remove from heat and add butterscotch chips, nuts and vanilla extract. Pour into greased 8-inch square pan. Chill in refrigerator until firm. Cut into squares.**

# Butterscotch Fudge

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**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, chips and walnuts in large bowl. Combine sugar, evaporated milk and margarine in 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.**

# Butterscotch Toffee Fudge

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1 pound light brown sugar  
1 1/2 cups (9 1/2 ounces) Marshmallow Crème (9 1/2 ounces,kl  
3/4 cup light cream  
1/4 cup butter or margarine  
1 cup butterscotch chips (6 ounce)  
5 (1 1/4 ounce) Heath bars, coarsely chopped

Butter a 9-inch square pan. Stir sugar, Marshmallow Crème, cream, and butter in a heavy 3-quart pan over medium heat until mixture comes to a full boil. Boil for 6 minutes, stirring constantly. Remove from heat, stir in chips until melted, then toffee bars. (Toffee bars may not melt completely.) Pour into prepared pan and chill until firm. Cut into small squares.

# Caramel Fudge

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5 cups granulated sugar, divided  
2 cups half-and-half  
1/4 cup butter  
1/2 cup milk  
2 cups miniature marshmallows  
1 teaspoon vanilla extract  
1 cup chopped pecans

Combine 4 cups sugar, half-and-half and butter in a heavy Dutch oven. Cook over low heat, stirring gently, until sugar dissolves. Cover and cook over medium heat 2 to 3 minutes to wash down sugar crystals from sides of pan.

Sprinkle remaining 1 cup sugar in a large heavy skillet; cook over medium heat, stirring constantly, until sugar melts and turns light golden brown. Pour caramelized sugar and milk into fudge mixture. (Mixture will lump but will become smooth with further cooking.) Cook over low heat, stirring constantly, until caramelized sugar dissolves. Continue cooking, without stirring, until mixture reaches soft ball stage (240 degrees F). Cool to 160 degrees F.

Add marshmallows and vanilla extract. Beat with a spoon until marshmallows melt and mixture begins to thicken. Stir in pecans. Pour into a buttered 9-inch square pan, spreading with a spatula. Cool candy, and cut into squares.

# **Cardamom Fudge (Sheer Payra — Afghanistan)**

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**This fudge is used to celebrate festive occasions.**

**2 cups granulated sugar  
2/3 cup milk  
1/4 teaspoon salt  
2 tablespoons light corn syrup  
2 tablespoons butter or margarine  
1/2 teaspoon ground cardamom  
1/4 cup chopped walnuts  
1/4 cup chopped pistachios**

**Cook sugar, milk, salt and corn syrup in 2–quart saucepan over medium heat, stirring constantly, until sugar is dissolved. Clip a candy thermometer to the side of the saucepan. Cook, stirring occasionally, to 240 degrees F.**

**Remove from heat. Add margarine. Cool mixture to 120 degrees F without stirring. (Bottom of pan will be lukewarm.)**

**Add cardamom; beat vigorously and continuously until candy is thick and no longer glossy, 5 to 10 minutes. (Mixture will hold its shape when dropped from spoon.)**

**Quickly stir in nuts. Spread mixture in buttered 9 x 5–inch loaf pan. Let stand until firm. Cut into 1–inch squares.**



# Carnation Velvet Fudge

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**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.**

**Add vanilla extract and beat until thick and no longer glossy. Spread in buttered pan. When firm, cut in squares.**

**Makes 3/4 pound.**

## **Nut Fudge**

**Just before turning beaten candy into pan, add 3/4 to 1 cup nuts.**

## **Coconut Fudge**

**Just before turning beaten candy into pan, add 1/2 cup shredded coconut**

## **Raisin Fudge Roll**

**Add 1/2 cup raisins and 1/2 cup nuts. Form into a roll; chill and slice.**

# Carrot Fudge

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1 1/2 cups peeled and grated young carrots  
3 1/2 cups granulated sugar  
1/2 cup sweetened condensed milk  
1/2 cup water  
1/2 teaspoon lemon extract  
1/2 cup chopped walnuts

Butter upper sides of a 3-quart saucepan; measure all ingredients except lemon extract and nuts into the saucepan. Grease and line a 12 x 5-inch pan. Put 1/2 inch of water into the kitchen sink.

Dissolve the sugar, stirring constantly with a wooden spoon over low heat until the spoon glides smoothly over the bottom of the pan. Increase heat to medium and bring to a boil.

Wash down any crystals that may have formed with a pastry brush dipped in hot water, using as little water as possible. Clip a candy thermometer to the side of the saucepan. Reduce heat while retaining boil. Stir no more than necessary. Test in ice water when mixture thickens and bubbles become noisy. A ball, formed in ice water, should hold its shape until heat from your hand begins to flatten it, and it should be slightly chewy. The temperature will be approximately 234 degrees F to 240 degrees F.

Remove saucepan from heat and place it in the sink. Add lemon extract without stirring, then allow the fudge to cool.

Stir when lukewarm and skin forms on top (110 degrees F). Stir fudge thoroughly but not vigorously either by hand or with an electric mixer. Pause frequently to allow fudge to react. Watch for fudge to thicken, lose its sheen, become light in color or streaked with lighter shades, give off some heat, and suddenly stiffen. If mixing by hand, fudge will "snap" with each stroke; by mixer, mixer waves will become very distinct; by food processor, fudge will flow sluggishly back to center when processor is stopped. If the fudge candies too quickly, just spoon it out and knead it with your hands. Add nuts before fudge totally candies.

Pour, score and store when cool in airtight container in refrigerator or at room temperature.

Yields 1 pound.

This recipe is easily doubled and can be frozen.

# Cashew Caramel Fudge

---

**2 teaspoons plus 1/2 cup butter, softened, divided**

**(NO SUBSTITUTES)**

**1 (5 ounce) can evaporated milk**

**2 1/2 cups granulated sugar**

**2 cups (12 ounces) semisweet chocolate chips**

**1 (7 ounce) jar Marshmallow Crème**

**24 caramels, quartered**

**3/4 cup salted cashew halves**

**1 teaspoon vanilla extract**

**Line a 9-inch square baking pan with foil; butter the foil with 2 teaspoons butter. Set aside.**

**In a large heavy saucepan, combine milk, sugar and remaining butter. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil; boil for 5 minutes, stirring constantly. Remove from the heat; stir in chocolate chips and Marshmallow Crème until melted. Fold in caramels, cashews and vanilla extract; mix well. Pour into prepared pan. Cool.**

**Remove from pan and cut into 1-inch squares. Store at room temperature.**

**Yields about 3 pounds.**

## Cashew Nut Fudge (Kajoo Barfi — India)

---

2 cups raw cashews (1/2 pound)  
3/4 cup granulated sugar  
1 tablespoon butter  
2 teaspoons rose water  
3 sheets edible silver leaf (optional)

Place cashews in a bowl, cover them with boiling water, and soak them for 1 hour. Drain the nuts, put them in an electric blender or food processor, and reduce them to a fine paste (adding some milk or water if the paste begins to clog).

Heat a well-seasoned frying pan (at least 9 inches in diameter) over medium heat for 2 minutes. Add the nut paste and sugar. Reduce heat to medium low, and cook the mixture for about 20 minutes, stirring and scraping the sides and bottom of the pan frequently. When the fudge is thick and sticky, stir in the butter.

Pour the fudge into a buttered 9-inch square pan. Spread the fudge evenly by patting it gently with a spatula. When cool, brush the top of the fudge with rose water and let it dry briefly. Press the edible silver leaf over the fudge, if using, and cut 1 1/2-inch square or diamond-shape pieces using a knife dipped in cold water.

This fudge keeps for 3 weeks if stored in a tightly sealed container at room temperature and will keep for several months if the container is stored in the refrigerator.

# Cheese Fudge

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**3/4 cup cubed or shredded Velveeta® or grated Cheddar cheese**

**1/4 pound butter or margarine**

**1 teaspoon vanilla extract**

**3 cups confectioners' sugar**

**1/4 cup cocoa powder**

**Melt cheese and butter. Remove from heat. Add confectioners' sugar, vanilla extract and cocoa. Make it into a ball; knead, and press into a buttered 8-inch square pan. Chopped nuts are optional. DO NOT refrigerate.**

# Cherries 'n' Chocolate Fudge

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1 can sweetened condensed milk  
2 cups semisweet chocolate chips  
1/2 cup coarsely chopped almonds  
1/2 cup chopped candied cherries  
1 teaspoon almond extract  
Candied cherry halves (optional)

Line 8-inch square pan with foil. In medium-size microwave-safe bowl combine sweetened condensed milk and chocolate chips; stir lightly. Microwave at HIGH (100%) for 1 1/2 to 2 minutes or until chips are melted and mixture is smooth when stirred.

Stir in almonds, cherries and almond extract. Spread evenly in prepared pan. Cover; chill until firm. Cut into 1-inch squares. Garnish with cherry halves, if desired. Cover; store in refrigerator.

# Cherry Blossom Fudge

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**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.**

# Cherry Pecan Fudge

---

**1 (14 ounce) can sweetened condensed milk**  
**1 small box cherry gelatin**  
**12 ounces semisweet chocolate chips**  
**1 cup ground pecans**  
**1/2 teaspoon almond extract**

**In top of double boiler, over boiling water, combine milk and gelatin. Stir until gelatin is dissolved. Add chips; stir until melted. Remove from heat; stir in pecans and almond extract. Spread evenly into a wax paper-lined 13 x 9-inch dish. Chill 2 hours or until firm.**

**turn fudge onto cutting board. Peel off paper and cut into squares. Store tightly covered. Do not double this recipe.**



# Cherry Vanilla Fudge

---

**3 cups granulated 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 extract**  
**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 degrees F (soft-ball stage).**

**Remove from heat, leaving thermometer in the saucepan. Cool to 100 degrees F.**

**Add vanilla extract. Beat briskly until fudge thickens and begins to lose its gloss. Stir in cherries.**

**Pour into buttered 8-inch square pan. Cool. Cut into squares when firm.**

**Yield: 16 servings**

# 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.

## Peppermint "Philly" Fudge

Omit vanilla extract and nuts; add few drops peppermint extract and 1/4 cup crushed peppermint candy. Sprinkle with additional 1/4 cup crushed peppermint candy before chilling.

## Coconut "Philly" Fudge

Omit nuts; add 1 cup shredded coconut. Garnish with additional coconut.

## Cherry "Philly" Fudge

Omit nuts; add 1/2 cup chopped maraschino cherries, drained. Garnish with whole cherries.

# Chocolate Butter Fudge

---

**2 cups granulated sugar**  
**1 cup firmly packed brown sugar**  
**1 envelope unflavored gelatine**  
**1 cup milk**  
**1/2 cup light Karo® syrup**  
**3 ounces Hershey's unsweetened baking chocolate**  
**1 1/2 cups (3 sticks) unsalted butter**  
**2 teaspoons vanilla extract**  
**1 cup chopped pecans or walnuts**

**Line a 13 x 9-inch baking dish with wax paper.**

**In a large, heavy saucepan, combine the sugars and gelatine. Add milk, syrup, chocolate and butter.**

**Clip a candy thermometer to the side of the saucepan. Cook over moderate heat, stirring constantly. When the mixture reaches the soft-ball stage (238 degrees F), remove it from the heat. Pour into a large bowl and stir in the vanilla extract. Allow to cool for exactly 15 minutes.**

**Beat at high speed until the mixture begins to thicken. Stir in the nuts. Spread the fudge in the prepared pan and set aside to cool. Cut the fudge into squares and wrap tightly in plastic wrap. Store in an airtight container.**

# Chocolate Butterscotch Fudge

---

**1 cup granulated sugar**  
**1 (15 ounce) can sweetened condensed milk**  
**1/2 cup water**  
**6 ounces semisweet chocolate pieces**  
**6 ounces butterscotch flavored pieces**  
**1/4 cup butter or regular margarine**  
**1 teaspoon vanilla extract**  
**1 cup chopped walnuts**

**Combine sugar, sweetened condensed milk, water and chocolate and butterscotch pieces in a heavy 3-quart saucepan. Cook over medium heat stirring constantly to soft ball stage (234 degrees F). Remove from heat.**

**Combine butter and vanilla extract in mixing bowl. Pour hot mixture into bowl. Beat with electric mixer at high speed until mixture starts to thicken. Stir in walnuts. Spread into greased 9-inch square baking pan. Cool and cut into 1 1/2-inch squares.**

**Makes 36 pieces.**

# Chocolate Caramel Walnut Fudge

---

3 cups semisweet chocolate pieces  
1 (14 ounce) can Eagle Brand Condensed Milk  
Dash of salt  
1 cup chopped walnuts  
1/2 cup caramel ice cream topping  
1 1/2 teaspoons vanilla extract

In saucepan over low heat, melt chocolate pieces with sweetened condensed milk and salt. Remove from heat; stir in walnuts, caramel topping and vanilla extract. Spread evenly into foil-lined 8- or 9-inch square pan. Chill 2 hours until firm. Cut into small pieces.

Makes 2 pounds.

# Chocolate Cheese Fudge

---

**1/2 pound Velveeta cheese, sliced**  
**1 cup butter**  
**1 teaspoon pure vanilla extract**  
**1 cup chopped nuts, such as pecans or walnuts**  
**2 (16 ounce) boxes confectioners' sugar**  
**1/2 cup cocoa powder**

**Lightly spray the bottom of a 9–inch square pan with a nonstick spray.**

**In a saucepan over medium heat, melt the cheese and butter together, stirring constantly until smooth. Remove from heat and add the vanilla and nuts.**

**In a large bowl sift together the sugar and cocoa. Pour the cheese mixture into the sugar and cocoa mixture and stir until completely mixed. The candy will be very stiff.**

**Using your hands, remove candy from bowl and press evenly and firmly into pan. Because of the amount of butter in this recipe, pat the top of the candy with a paper towel to remove the excess oil. Place pan in refrigerator until candy is firm.**

**To serve candy, cut into squares.**

**Makes 1 pound.**

# **Chocolate Chip Cookie Dough Fudge (no raw egg)**

---

**Makes 3 to 4 dozen candies**

**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 sm. 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 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.**

# **Chocolate Covered Peanut Butter Fudge**

---

**2 cups granulated sugar**  
**1/2 cup evaporated milk (Milnot)**  
**1 tablespoon unsalted butter**  
**3/4 cup creamy peanut butter**  
**1 (12 ounce) bag semisweet chocolate chips**  
**1/4 cup whipping cream**

**Boil together the sugar, milk and butter. Remove from heat after this has boiled for ONE MINUTE. Add the peanut butter, mix thoroughly and pour into a buttered 11 x 7-inch glass baking pan. As this is cooling, melt the chocolate chips, then stir in the cream. Pour over the peanut butter fudge.**



# Chocolate Fudge

---

**2 cups granulated sugar**

**1/2 cup milk**

**2 tablespoons butter**

**6 ounces semisweet chocolate, grated or chopped**

**Put sugar into a saucepan, and mix it with the milk to form a thick paste. Add butter, and stir in chocolate. Put pan over low heat and cook, stirring constantly. Do not let the contents of the saucepan come to a boil until the sugar has dissolved and the chocolate has melted.**

**Clip a candy thermometer to the side of the saucepan. Increase the heat slightly and let the mixture boil for about 5 minutes, or until it reaches the soft-ball stage on the candy thermometer.**

**Remove fudge from the heat, beat it until it is thick, and pour it into a buttered 8-inch square pan. Cut fudge into 1-inch squares before it has time to get cold.**

# Chocolate Goat's Milk Fudge

---

**2 (1 ounce) squares unsweetened chocolate, grated**  
**3/4 cup reconstituted dry or evaporated goat's milk**  
**2 cups granulated sugar**  
**1 teaspoon light corn syrup**  
**1 teaspoon vanilla extract**  
**2 tablespoons butter or margarine, frozen**  
**1/2 cup chopped nuts (optional)**

**Put all ingredients except vanilla extract, butter and nuts into a 6-quart saucepan. Grease an 8-inch square pan. Put 1/2 inch water into kitchen sink.**

**Dissolve sugar, stirring constantly with wooden spoon over low heat until sugar is dissolved. Gritty sounds will cease, and the spoon will glide smoothly over the bottom of the pan. Increase heat to medium and bring to a boil. Wash down any crystals that may have formed with pastry brush dipped in hot water, using as little water as possible. Reduce heat while retaining the boil. Stir no more than necessary.**

**Test in ice-cold water when mixture thicken and bubbles become noisy. A ball, formed in ice water, should hold its shape until heat from your hand begins to flatten it and should be slightly chewy. Temperatures are very approximately so watch the bubbles and the thickening of the mixture. On the average, the temperature should be 234 degrees F to 240 degrees F.**

**Remove saucepan from heat and place it in the sink. Add, without stirring, frozen butter and vanilla extract, then allow to cool.**

**Stir when lukewarm and "skin" forms on top (110 degrees F). Stir fudge thoroughly but vigorously by hand, with electric mixer, or in food processor. Pause frequently to allow fudge to react. Watch for fudge to thicken, lose its sheen, become lighter in color or streaked with lighter shades, give off some heat, and suddenly stiffen. If mixing by hand, fudge will "snap" with each stroke; by mixer, mixer waves will become very distinct; by food processor, fudge will flow sluggishly back to center when processor is stopped.**

**Add nuts before fudge totally candies. Pour, score and store when cool in airtight container in refrigerator or at room temperature.**

**Yields 1 pound. The recipe is easily doubled and can be frozen.**

# Chocolate Graham Fudge

---

**2 (1 ounce) squares chocolate**  
**1 can sweetened condensed milk**  
**1/2 teaspoon vanilla extract**  
**1 3/4 cups graham cracker crumbs**  
**1 cup chopped nuts**

**Melt chocolate in top of double boiler. Add sweetened condensed milk slowly and bring to a boil. Stir constantly, cooking until mixture thickens.**

**Remove from heat. Add vanilla extract, crumbs and one-half of nuts. Spread one-half of remaining nuts in the bottom of a buttered pan. Spread fudge on top of nuts and sprinkle with remaining nuts. Let stand overnight, then cut into squares.**

# Chocolate Log Cabin Rolls

---

**1 cup firmly packed light brown sugar**  
**3/4 cup granulated sugar**  
**1/2 cup maple syrup**  
**1 cup light cream**  
**2 tablespoons butter**  
**Pinch of salt**  
**1 1/2 ounces unsweetened chocolate, broken into small pieces**  
**1 egg white, lightly beaten**  
**1 cup pecans, broken into pieces**

**In a heavy 3-quart saucepan, combine sugars, maple syrup, cream, butter, salt and chocolate. Stirring constantly, bring the mixture to the boiling point over low heat. Cover the pan and cook the mixture for 5 minutes. Remove the lid, clip a candy thermometer to the side of the saucepan and continue to cook the mixture, stirring occasionally, until it forms a soft ball in cold water (236 degrees F).**

**Remove the pan from the heat and allow the contents to cool to about 110 degrees F, or until the bottom of the pan feels lukewarm.**

**Beat the fudge vigorously until it begins to lose its gloss and will hold its shape. Turn it out onto a buttered work surface. Keeping your hands well buttered, knead the fudge until it can be shaped into 2 (9-inch) rolls.**

**Brush the rolls with the beaten egg white and roll them in the broken nuts, pressing the nuts into the roll to make them adhere. Enclose the rolls in plastic wrap or wax paper, and chill them.**

**To serve, cut each roll of fudge into about 18 slices.**

# **Chocolate Mint Cookie Crunch 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.**

# 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.**

# 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.

# Chocolate Potato Fudge

---

**2 medium potatoes (about 10 ounce total),  
peeled and cut up**  
**1 to 2 tablespoons milk**  
**1 (6 ounce) package semisweet chocolate chips**  
**1 cup peanut butter**  
**1 teaspoon vanilla extract**  
**3 cups confectioners' sugar**  
**1 cup finely chopped peanuts**

**In a large saucepan cook potatoes until very tender. Drain and mash with enough milk to make fluffy; mashed potatoes should measure 2/3 cups.**

**In a heavy 3–quart saucepan, heat chocolate chips over low heat until melted, stirring constantly. Remove from heat, stir in mashed potatoes, peanut butter and vanilla extract. Stir in confectioners' sugar. (If necessary, work in last 1/2 cup of confectioners' sugar with your hands.) Stir in half the peanuts. Turn the mixture into a 9–inch square baking pan. Press down evenly. Sprinkle with remaining peanuts and press down into candy. Cover, and chill until firm.**

**Cut into squares.**

**Makes about 2 1/4 pounds creamy fudge.**



# Chocolate Snowswirl 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.**

# 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.**

# Chocolate–Pecan Fudge

---

1/2 cup butter or margarine  
3/4 cup Hershey's cocoa  
4 cups confectioners' sugar  
1 teaspoon vanilla extract  
1/2 cup evaporated milk  
1 cup pecan pieces  
Pecan halves (optional)

**Line 8–inch square pan with foil. In medium–size microwave–safe bowl place butter. Microwave at HIGH (100%) 1 to 1 1/2 minutes or until melted.**

**Add cocoa; stir until smooth. Stir in confectioners' sugar and vanilla extract; blend well (mixture will be dry and crumbly). Stir in evaporated milk. Microwave at HIGH 1 minutes; stir. Microwave additional 1 minute or until mixture is hot.**

**Beat with wooden spoon until smooth; add pecan pieces. Pour into prepared pan. Cool. Cover; chill until firm.**

**Cut into 1–inch squares. Garnish with pecans halves, if desired. Cover, then store in refrigerator.**

# Christmas Cherry Fudge

---

**1 small box cherry gelatin**  
**3 1/2 cups granulated sugar**  
**1/4 teaspoon baking soda**  
**1 1/2 cups milk**  
**1/4 cup butter**  
**1/2 cup chopped, candied cherries**  
**1/2 cup chopped walnuts**

**Cook gelatin, sugar, baking soda and milk slowly until sugar is dissolved. Clip a candy thermometer to the side of the saucepan. Cook, without stirring, until the mixture reaches 236 degrees F.**

**Remove from heat. Add butter. Pour onto a large platter. Cool, without stirring, until lukewarm.**

**Beat until it loses its gloss. Stir in cherries and walnuts. Pour into a buttered 8-inch square pan.**

# 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 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. 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.**

# Cloud Topped Peanut Butter Fudge

---

1 cup evaporated milk  
2 cups granulated sugar  
1 teaspoon salt  
1/4 cup butter  
1 (12 ounce) package (2 cups) peanut butter morsels  
1/2 cup firmly packed brown sugar  
6 tablespoons butter  
1/2 cup corn syrup  
2 cups sifted confectioners' sugar  
1 cup nuts, chopped

In heavy saucepan, combine milk, sugar, salt and butter. Bring to a boil over moderate heat. Boil 8 minutes, stirring constantly.

Remove from heat, add morsels. Stir until morsels melt and mixture is smooth. Spread into foil lined 9-inch square pan. Chill 30 minutes.

In heavy saucepan, combine brown sugar, butter and corn syrup; stir until smooth. Bring to a boil, remove from heat. Add confectioners' sugar and nuts. Stir until blended. Spread over first layer. Chill until firm.

Makes a little over 3 pounds of fudge.

# Coconut Fudge

---

**1 1/2 cups granulated sugar**  
**2/3 cup evaporated milk**  
**2 tablespoons margarine**  
**1/4 teaspoon salt**  
**1 1/2 teaspoons light corn syrup**  
**12 ounces semisweet chocolate chips**  
**1 teaspoon vanilla extract**  
**1 1/2 cups flaked coconut**

**Mix sugar, milk, margarine, salt and corn syrup in saucepan using a wooden spoon. Bring to boil over medium heat and cook 5 minutes, stirring constantly.**

**Remove from heat; add chocolate chips and vanilla extract. Mix well and add 3/4 cup of the coconut and spoon into buttered 11 x 7-inch pan. Fudge will be too thick to pour. Smooth in pan with wooden spoon. Press remaining coconut on top of fudge and mark into 1 1/2-inch squares. When cool, cut squares through.**

**Makes about 2 pounds.**

# Coconut–Potato Fudge

---

3 medium–size potatoes, peeled  
4 tablespoons melted butter  
1/2 pound shredded coconut  
2 pounds confectioners' sugar  
2 teaspoons vanilla extract  
4 (1 ounce) squares sweet chocolate, melted

Cook potatoes until soft and rub through sieve or ricer. Add melted butter and confectioners' sugar. Mix together well and then add coconut and vanilla extract. Beat until creamy. Pour into a flat, buttered tin.

When set, pour the chocolate over it. Let stand 2 hours.

Cut into squares.



# Coffee 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.

# Coffee Liqueur Pecan Fudge

---

**3 cups miniature marshmallows**  
**2 cups (12 ounces) semisweet chocolate morsels**  
**2 ounces unsweetened chocolate baking bars, coarsely chopped**  
**2/3 cup evaporated milk**  
**1 1/3 cups granulated sugar**  
**1/4 cup butter**  
**1 cup coarsely chopped pecans**  
**1/4 cup coffee liqueur**  
**1/8 teaspoon chocolate extract**

**In large bowl, combine marshmallows, morsels and unsweetened chocolate.**

**In 2 quart saucepan, combine evaporated milk, sugar and butter. Bring to boil over medium heat, stirring constantly. Pour over marshmallow mixture, stir until marshmallows and chocolate completely melted and mixture is smooth. Stir in nuts and liqueur and chocolate extract.**

**Pour into buttered 8–inch square baking pan. Cool.**

**Chill until firm.**

# Coffee–Walnut Microwave 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 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.

# Cookies 'n' Cream Fudge

---

**3 (6 ounce) packages white chocolate baking squares**  
**1 (14 ounce) can Eagle Brand Sweetened Condensed Milk**  
**1/8 teaspoon salt**  
**3 cups coarsely crushed chocolate crème-filled sandwich cookies (about 20 cookies)**

**In heavy saucepan, over low heat, melt white chocolate squares, Eagle Brand and salt. Remove from heat; stir in cookies. Spread evenly into foil-lined 8-inch square pan. Chill 2 hours or until firm.**

**Turn fudge onto cutting board; peel off foil and cut into squares. Store tightly covered at room temperature or in refrigerator.**

## **Variation**

**Use 3 cups of any of your other favorite cookies. Proceed as above.**

**Yields about 2 1/2 pounds.**

# Country Fair Cream Candy

---

2 cups granulated sugar  
3/4 cup sour cream  
1/2 teaspoon vanilla extract or  
1/4 teaspoon almond extract (or both)  
1/2 cup broken nut meats  
10 candied cherries, sliced

In a 2-quart saucepan combine sugar and cream, stirring well. Place on heat, then continue stirring to dissolve sugar. Cover pan; bring mixture to a boil; cook 1 minute or until steam inside pan has melted all sugar crystals down from the sides.

Remove cover; continue cooking without stirring over gentle heat to a soft-ball stage (235 degrees F), about 12 minutes. Let cool without stirring or moving until lukewarm (110 degrees F).

Add flavoring, nutmeats and cherries. Stir-beat with heavy spoon until candy becomes creamy and loses its gloss, about 8 minutes. Pour into a lightly greased, 8-inch square pan. Cut while still warm.

Makes about 1 pound.

# Cranberry Fudge

---

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

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

**In a medium saucepan, bring cranberries and corn syrup to a boil. Boil over high heat for 5 to 7 minutes, stirring occasionally, until the liquid is reduced to about 3 tablespoons. Remove from heat.**

**Immediately add chocolate chips, stirring until they are melted completely. Add confectioners' sugar, evaporated milk and vanilla extract, stirring vigorously, until mixture is thick and glossy. Pour into prepared pan. Cover and chill until firm.**

# Cranberry 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.**

# Cream Cheese Fudge

---

**4 (1 ounce) squares unsweetened chocolate**

**8 ounces cream cheese**

**4 cups confectioners' sugar**

**1 teaspoon vanilla extract**

**1/2 to 2 cups pecans or walnuts, or however many you prefer**

**Melt chocolate in microwave, then cool to room temperature. With cream cheese at room temperature, mix cream cheese with chocolate. Add confectioners' sugar and vanilla extract. Pat into an 8- or 9-inch pan. Refrigerate a couple of hours before cutting.**

**If you want a peanut butter flavor, add 1/2 cup peanut butter and increase sugar to 5 cups.**



# Cream Cheese Rum Fudge

---

6 ounces cream cheese, softened  
2 tablespoons milk  
4 cups sifted confectioners' sugar  
1 1/2 cups chopped walnuts or pecans  
1 teaspoon vanilla extract  
1/2 to 1 teaspoon rum flavoring\*  
3 ounces unsweetened chocolate, melted and cooled

Line an 8-inch square pan with foil, then butter the foil.

In a mixing bowl, combine softened cream cheese and milk. Gradually add the confectioners' sugar, beating the mixture until smooth. Stir in 1 cup of the nuts, the vanilla extract and rum flavoring. Stir in melted chocolate. Immediately turn fudge mixture into prepared pan, pressing evenly into pan. Sprinkle with remaining nuts, pressing nuts lightly. Cover and chill for at least 1 hour before cutting into squares.

Store the fudge in the refrigerator.

Makes 36 pieces.

Variations: Substitute other flavors for rum, such as almond, peppermint or orange extract.

# 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.**

# **Creamy 7 Minute Fudge**

---

**1 (13 ounce) Hershey's chocolate bar**  
**3 (6 ounce) packages semisweet chocolate chips**  
**1 jar Marshmallow Crème**  
**2 teaspoons vanilla extract**  
**4 1/2 cups granulated sugar**  
**1 large can evaporated milk plus 1/3 cup**  
**1/2 teaspoon salt**  
**3/4 pound pecans, chopped**

**Shred chocolate bar and put into large bowl with chocolate chips and Marshmallow Crème. Set aside.**

**Combine sugar, milk and salt in a saucepan. Bring to a boil, stirring constantly and let boil for 7 minutes. Clock exactly.**

**Remove from heat and pour over chocolate in bowl. Mix well. Add pecans and vanilla extract. Spread into foil-lined 13 x 9-inch baking pan and refrigerate.**

# **Creamy Blonde Fudge**

---

**3 cups granulated sugar**  
**1 cup light cream**  
**1/2 cup milk**  
**1/4 cup light corn syrup**  
**2 tablespoons butter**  
**1/4 teaspoon salt**  
**2 teaspoons vanilla extract**  
**1 cup coarsely chopped pecans**

**Combine sugar, cream, milk, syrup, butter and salt in a heavy 2–quart saucepan. Cook over low heat, stirring until sugar dissolves. Clip a candy thermometer to the side of the saucepan. Bring to boil; cook, stirring occasionally, to 238 degrees F.**

**Remove from heat; cool to 110 degrees F. Do not stir.**

**Add vanilla extract; beat until candy is creamy and begins to lose its gloss. Stir in nuts. Pour into buttered 8–inch square pan. When firm, cut into 1–inch squares.**

# **Creamy Caramel Fudge**

---

**1 package (14 ounce) Kraft Caramels**  
**2 tablespoons milk**  
**1 (10 1/2 ounce) package miniature marshmallows**  
**1 1/2 cups granulated sugar**  
**1/2 cup (1 stick) butter or margarine**  
**1 (5 ounce) can evaporated milk (about 2/3 cup)**  
**2 package (8 ounces each) semisweet chocolate**  
**1/2 teaspoon vanilla extract**  
**1 cup coarsely chopped walnuts**

**Lightly grease foil-lined 13 x 9-inch pan; set aside.**

**Melt caramels and milk in saucepan on low heat, stirring until smooth. Set aside.**

**Heat marshmallows, sugar, butter and evaporated milk on medium heat until mixture boils, stirring constantly. Boil and stir 5 minutes. Stir in chocolate and vanilla, stirring until chocolate melts. Stir in walnuts. Immediately spread chocolate mixture into prepared pan. Pour caramel sauce over chocolate layer, re-warming caramel if necessary to pour. Swirl caramel through chocolate with knife.**

**Refrigerate several hours or overnight. Cut into 1-inch squares. Store in airtight container in refrigerator. For creamier fudge, let stand at room temperature 1 hour before serving.**

**Makes 4 pounds.**

# **Creamy Chocolate Fudge**

---

**6 ounces cream cheese, softened**  
**4 cups sifted confectioners' sugar**  
**4 ounces unsweetened chocolate, melted**  
**1/4 teaspoon vanilla extract**  
**1/8 teaspoon salt**  
**1/2 cup chopped nuts**

**Beat cheese until smooth. Add remaining ingredients and mix until well blended. Press into buttered 8-inch square pan. Chill 1 hour. Cut into squares.**

**Yields 1 1/2 pounds.**

# Creamy Peanut Butter Fudge

---

3 cups granulated sugar  
3/4 cup butter or margarine  
2/3 cup evaporated milk  
1 (10 ounce) package peanut butter chips  
1 (7 ounce) jar Marshmallow Crème  
1 teaspoon vanilla extract

Combine first 3 ingredients in a large, heavy saucepan. Bring to a boil over medium-high heat, stirring constantly. Cover and cook 3 minutes without stirring; uncover and boil 5 minutes without stirring.

Remove from heat; add peanut butter chips, stirring until morsels melt. Stir in Marshmallow Crème and vanilla extract. Pour into a buttered 13 x 9-inch pan. Place in freezer for 10 minutes or let cool at room temperature.

Yields 3 pounds.

# Dark Chocolate Honey Fudge

---

**2 (12 ounce) packages (4 cups) semisweet chocolate chips**  
**1 (14 ounce) can sweetened condensed milk**  
**1/3 cup SUE BEE HONEY**  
**1/2 cup chopped walnuts**  
**1 teaspoon vanilla extract**

**Butter or spray a 9–inch square baking dish.**

**Melt chocolate chips, milk and honey over medium heat in a 2–quart saucepan, stirring constantly, just until chips are melted. Do not overcook or chocolate will scorch. Remove from heat and stir in nuts and vanilla extract. Cool.**

**Cut into 2–inch pieces. Store in an airtight container.**



# Diabetic Easter Fudge

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**1 (1 ounce) square unsweetened chocolate**  
**1/4 cup evaporated milk**  
**1/2 teaspoon vanilla extract**  
**1 teaspoon artificial liquid sweetener**  
**1 box vanilla or chocolate artificially sweetened  
pudding powder**  
**8 teaspoons pudding powder or finely chopped nuts**

**Melt chocolate in top of double boiler over boiling water. Add evaporated milk and mix. Cook for 2 or 3 minutes, then add vanilla extract and sweetener. Spread on a small foil pie pan or plate. Chill.**

**Cut into 8 pieces. Form into egg-shaped balls and then roll lightly in pudding powder or chopped nuts.**

# Diamond Fudge

---

**1 (6 ounce) package semisweet chocolate chips**  
**1 cup creamy peanut butter**  
**1/2 cup butter or margarine**  
**1 cup sifted confectioners' sugar**

**Cook first 3 ingredients in saucepan over low heat, stirring constantly, just until mixture melts and is smooth.**

**Remove from heat. Add confectioners' sugar, stirring until smooth. Spoon into a buttered 8-inch square pan; chill until firm.**

**Let stand about 10 minutes at room temperature before cutting into squares. Store in refrigerator.**

**Makes 1 1/2 pounds.**

# Diamond® White Fudge

---

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

Combine first five ingredients in saucepan; bring to a boil slowly, stirring until sugar dissolves. Boil, without stirring, over medium heat, to 236 degrees F on candy thermometer, or until a little mixture dropped in cold water forms a soft ball. Remove from heat and let stand 15 minutes; do not stir.

Add flavoring; beat until mixture starts to lose its gloss (about 8 minutes). Stir in the candied cherries and walnuts, and quickly pour into a greased shallow pan. Cool completely and cut into squares.

Makes about 1 1/2 pounds.

# Double Decker Fudge

---

1 cup peanut butter chips  
1 cup semisweet chocolate chips  
3/4 cup evaporated milk  
1/4 cup butter or margarine  
2 1/4 cups granulated sugar  
1 (7 ounce) jar Marshmallow Crème  
1 teaspoon vanilla extract

Measure peanut butter chips into one mixing bowl and chocolate chips into second bowl; set aside. Butter an 8–inch square pan.

Combine evaporated milk, butter or margarine, sugar and Marshmallow Crème in a heavy 2 3/4–quart saucepan. Cook over medium heat until mixture begins to boil, stirring constantly; continue cooking and stirring 5 minutes.

Remove from heat; stir in vanilla extract. Immediately add about one–half of hot mixture to peanut butter chips, stirring until completely melted; pour into prepared pan. Add remaining hot mixture to chocolate chips, stirring until completely melted. Spread over top of peanut butter layer. Cool.

# Easy Double Decker Fudge

---

**1 cup peanut butter chips  
1 (14 ounce) can sweetened condensed milk, divided  
2 tablespoons butter or margarine, softened  
1 cup semisweet chocolate chips  
1 teaspoon vanilla extract, divided**

**Line 8–inch square pan or 9 x 5–inch loaf pan with foil.**

**Place peanut butter chips, 2/3 cup sweetened condensed milk and butter in medium microwave–safe bowl. Place chocolate chips and remaining sweetened condensed milk in second medium microwave–safe bowl. Microwave bowl with peanut butter chips at HIGH (100%) 1 minutes or until chips are melted and mixture is smooth when stirred; stir in 1/2 teaspoon vanilla extract. Immediately pour and spread evenly into prepared pan.**

**Microwave bowl with chocolate chips at HIGH 1 minutes or until chips are melted and mixture is smooth when stirred; stir in remaining 1/2 teaspoon vanilla extract. Immediately pour and spread evenly over peanut butter layer; cool. Cover. Refrigerate until firm.**

**Remove from pan; place on cutting board. Peel off foil; cut into 1–inch squares. Store in tightly covered container in refrigerator. For best results, do not double this recipe.**

# Easy Fudge

---

**3 (6 ounce) packages semisweet chocolate chips**

**1 can sweetened condensed milk**

**Dash of salt**

**1 1/2 teaspoons vanilla extract**

**1/2 cup chopped nuts**

**Melt chocolate over boiling water in double boiler, stirring occasionally. Remove from heat. Stir in remaining ingredients. Spread evenly in 8-inch square pan lined with wax paper. Chill for at least 2 hours.**

**Turn out on cutting board. Peel off wax paper and cut into squares. Keep leftover fudge tightly covered.**

**Yields 1 3/4 pounds.**

# Eggnog Fudge

---

**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.**

# Fabulous Fudge

---

**3/4 cup evaporated milk**  
**2 1/2 cups granulated sugar**  
**2 cups semi-sweet chocolate chips (or butterscotch)**  
**1/3 cup light corn syrup**  
**2 tablespoons butter**  
**1 teaspoon vanilla extract**  
**3/4 cup chopped nuts**

**Combine milk and sugar in large saucepan. Cook over medium-high heat, stirring constantly, until it comes to a rolling boil. Lower heat, but still boiling, stirring, for 10 minutes.**

**Remove from heat. Add chocolate chips, corn syrup, butter and vanilla extract. Stir until chips are melted and smooth. Quickly add chopped nuts and pour into buttered 9-inch square pan. Cool. Cut into desired size pieces.**



# Fanciful Peppermint Fudge

---

4 cups granulated sugar  
2 (5 ounce) cans evaporated milk (1 1/3 cup total)  
1 cup butter  
1 (12 ounce) package semisweet chocolate pieces (2 cup)  
1 (7 ounce) jar Marshmallow Crème  
1/2 teaspoon peppermint extract  
1/2 cup coarsely broken peppermint candies

Line a 13 x 9 x 2-inch pan with foil, extending foil over edges of pan. Butter foil and set pan aside.

Butter the sides of a heavy 3-quart saucepan. In the saucepan, combine sugar, evaporated milk and butter. Cook and stir over medium-high heat until mixture boils. Reduce heat to medium and continue cooking and stirring for 10 minutes.

Remove pan from heat. Add chocolate pieces, Marshmallow Crème and peppermint extract. Stir until chocolate melts and mixture is combined. Beat by hand for 1 minute. Spread into prepared pan. Sprinkle with peppermint. Score into 1-inch pieces while warm. Cover and chill.

When fudge is firm, use foil to lift it out of the pan. Cut into squares. Store in tightly covered container in the refrigerator.

Makes about 4 pounds (96 pieces).

# 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.

# Fantasy Fudge

---

**3 cups granulated sugar**  
**3/4 cup Parkay Margarine**  
**2/3 cup evaporated milk**  
**12 ounces semisweet chocolate pieces**  
**1 (7 ounce) jar Kraft Marshmallow Crème**  
**1 cup chopped nuts**  
**1 teaspoon vanilla extract**

**Combine sugar, margarine and milk in heavy saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching.**

**Remove from heat; stir in chocolate until melted. Add Marshmallow Crème, nuts and vanilla extract. Beat until well blended. Pour into greased 13 x 9-inch baking pan. Cool at room temperature; cut into squares.**

**Makes 3 pounds.**

# Feaver's Pumpkin Fudge

---

1 cup milk  
3 cups granulated sugar  
3 tablespoons light corn syrup  
1/2 cup pumpkin  
Dash of salt  
1/2 teaspoon cinnamon  
1/2 teaspoon allspice  
4 tablespoons margarine  
1 teaspoon vanilla extract

In saucepan combine milk, sugar, syrup, pumpkin and salt. Cook over medium heat and when mixture begins to bubble, reduce heat to simmer and cook to soft ball stage. Remove from heat and beat in cinnamon, allspice, margarine and vanilla extract. Allow to cool. Then beat until thick and the mixture loses its gloss. Spoon into buttered dish.

When firm, cut into squares.

# 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.**

# Fig Fudge

---

**1/2 pound dried figs**  
**1/2 pound ground almonds**  
**2 ounces cocoa powder**  
**1 teaspoon cinnamon**  
**Grated rind of 1 lemon**  
**1/2 pound granulated sugar**  
**4 ounces water**

**Mince the figs finely or put them through a food processor. Assemble the remaining dry ingredients, except for the sugar, in a mixing bowl.**

**Combine the sugar and water in a heavy saucepan. Bring to a boil, stirring only until the sugar is dissolved, then boil without stirring for a minute or two, just until it has thickened and is slightly reduced.**

**Remove from the heat and beat in the remaining ingredients. The mixture will be very stiff. Return to the heat and cook gently until it is slightly shiny and comes away from the sides and bottom of the pan in a mass. This only takes a few minutes.**

**Pat into an 8-inch pan or shallow dish. Allow it to cool, then cut into small squares and sprinkle with granulated sugar.**

# Foamy Coconut Fudge

---

3 cups freshly-grated coconut  
2 cups granulated sugar  
Pinch of cream of tartar (optional)  
1 cup cold water  
1/4 teaspoon ground cardamom  
2 tablespoons ghee or light vegetable oil

Heat a large, heavy saucepan over medium heat for 1 minute. Add grated coconut, and fry it, stirring constantly, until it looks dry and flaky but is still snow-white — 5 to 7 minutes. Transfer the coconut to a bowl.

Combine sugar, cream of tartar if you are using it, and cold water in the pan, and bring the mixture to a boil, stirring. Let the syrup continue to boil over medium heat, uncovered, for 7 to 10 minutes, or until the syrup is thickened and looks frothy and full of bubbles. Add coconut and ground cardamom, and cook for 2 to 5 minutes, stirring rapidly and vigorously. Stir in the ghee or vegetable oil, and continue cooking until the mixture begins to foam and stick to the bottom of the pan — about 1 minute. Do not stop stirring the fudge during this last critical minute for any reason whatsoever, or you may end up with crystals of candy instead of flaky-textured fudge. Immediately pour the mixture into a greased 9-inch square pan or onto a square of greased paper, and working deftly and quickly, spread the fudge to form an even layer, patting it gently with a flat spatula. Do not pack too much or the fudge will become dense. The fudge should be light and foamy, filled with air pockets. Let it cool for 5 minutes, then cut it into 1 1/2-inch square pieces.

This fudge keeps well for several months if stored in tightly sealed containers.

# **Foolproof 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.**



# Four Chips Fudge

---

**3/4 cup butter or margarine**  
**1 can sweetened condensed milk**  
**3 tablespoons milk**  
**12 ounces semisweet chocolate chips**  
**11 1/2 ounces milk chocolate chips**  
**10 ounces peanut butter chips**  
**1 cup butterscotch chips**  
**1 (7 ounce) jar Marshmallow Crème**  
**1 1/2 teaspoons vanilla extract**  
**1/2 to 1 teaspoon almond extract**  
**1 pound walnuts, coarsely chopped**

**Melt butter in a heavy Dutch oven over low heat; stir in condensed milk and milk. Add all chips, stirring constantly, until mixture is smooth.**

**Remove from heat; stir in Marshmallow Crème and flavorings. Stir in walnuts. Spoon into a buttered 15 x 10-inch jellyroll pan; spread evenly. Chill and cut into squares. Store in the refrigerator.**

**Yields 5 pounds.**

# French Silk Fudge

---

**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.**

# Frosted Coffee Fudge

---

**3 cups granulated sugar**  
**2 tablespoons instant coffee**  
**1/8 teaspoon salt**  
**3/4 cup milk**  
**1/2 cup light cream**  
**1 tablespoon light corn syrup**  
**2 tablespoons butter or margarine**  
**1 teaspoon vanilla extract**  
**1 (6 ounce) package semi-sweet chocolate chips**  
**1/4 cup chopped walnuts**

**Have ready a buttered 8-inch square pan.**

**Combine first six ingredients in a heavy 3-quart buttered saucepan. Bring mixture to boil over low heat, stirring constantly. Cook, without stirring over low heat until candy reaches soft ball stage (236 degrees F). Remove from heat; add butter and vanilla extract, but do not stir. Cool without stirring, until outside of saucepan feels lukewarm. Beat until candy begins to thicken. Pour into prepared pan.**

**Melt chocolate chips in top of double boiler over hot but not boiling water. Spread evenly over cooled fudge. Sprinkle with nuts.**

**Makes about 3 dozen pieces.**

# Fruit–Filled 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.**

**Yields 2 1/2 pounds.**

# Fudge for One

---

**1/3 cup granulated sugar**  
**1 heaping tablespoon cocoa**  
**1 tablespoon and 2 teaspoons milk**  
**1 scant tablespoon butter or margarine**  
**1/2 teaspoon vanilla extract**

**Mix sugar, cocoa and milk in 1 quart glass measuring cup. Microwave on HIGH 1 minute. Stir down sides of cup and microwave 40 seconds more. Add butter and vanilla extract. Beat until thick and eat. Let set up and cut into squares or eat warm right out of the bowl.**

# Frying Pan Fudge

---

**1 2/3 cups granulated sugar**  
**2 tablespoons butter**  
**1/2 teaspoon salt**  
**2/3 cup evaporated milk, undiluted**  
**1 cup chocolate chips**  
**1/2 cup butterscotch chips**  
**2 cups miniature marshmallows**  
**3/4 cup chopped nuts**  
**1 1/4 teaspoons vanilla extract**

**Mix together sugar, butter, salt and milk in an electric fry pan. Set temperature control at 280 degrees F. Bring to boil, stirring constantly, and cook approximately 3 to 4 minutes.**

**Turn temperature control off. Add marshmallows, chocolate chips, butterscotch chips, nuts and vanilla extract. Stir until marshmallows are melted. Pour into an 8-inch pan. Cool.**

# German Chocolate Fudge

---

**1 (12 ounce) package semisweet chocolate chips**  
**3 (4 ounce) bars sweet German chocolate, broken**  
**1 (7 ounce) jar Marshmallow Crème**  
**4 1/2 cup granulated sugar**  
**2 tablespoons butter**  
**1 (13 ounce) can evaporated milk**  
**Pinch of salt**  
**2 cups chopped nuts**

**Combine chocolate chips, German chocolate and Marshmallow Crème in large bowl; set aside.**

**Combine sugar, butter, milk and salt in a heavy skillet. Bring mixture to a boil. Boil 6 minutes, stirring constantly. Pour hot syrup over chocolate mixture; stir with a wooden spoon until smooth. Add nuts and mix well. Spread fudge in a buttered jellyroll pan. When cool, cut into squares.**

**Makes about 5 pounds.**

# Golden Nugget Fudge

---

3 cups granulated sugar  
1 1/2 cups milk  
3/4 teaspoon salt  
3 tablespoons butter or margarine  
2 teaspoons vanilla extract  
1/2 cup chopped dried apricots  
1/2 cup Marshmallow Crème  
1/3 cup chopped walnuts

Butter sides of a 3-quart saucepan. Mix sugar, milk and salt in saucepan. Stir and heat until sugar dissolves and mixture boils. Cook, without stirring, to soft-ball stage (238 degrees F).

Stir in butter and vanilla extract. Place in pan of cold water and cool to lukewarm without stirring.

Add apricots and beat until mixture holds shape (about 15 minutes). Stir in Marshmallow Crème and walnuts; beat until candy loses its gloss (about 5 minutes).

Spread fudge in buttered 9-inch square pan; refrigerate. When fudge sets, cut into bars. Fudge will be soft and creamy!



# Graham Cracker Fudge

---

1 1/4 cups graham cracker crumbs  
1/4 cup granulated sugar  
1/3 cup melted butter  
3 cups semisweet chocolate, chopped, or chips  
1 (14 ounce) can sweetened condensed milk  
1 1/2 to 2 teaspoons vanilla extract  
3 ounces cream cheese, softened  
1 cup chopped walnuts (optional)

Preheat oven to 375 degrees F. Line a 9-inch square pan with foil.

Combine graham cracker crumbs, sugar and butter well in a small bowl. Press into bottom of foil lined pan. Bake for 8 minutes.

In a heavy saucepan, over low heat, combine chocolate, condensed milk and vanilla extract. Stir until warm and melted. Remove from heat and stir in cream cheese until well blended. Stir in nuts. Spread over prepared crust. Chill until firm.

Remove from pan, remove foil and cut into small squares. Store covered in refrigerator.

# Halvah Fudge

---

**2 cups firmly packed brown sugar**

**2/3 cup milk**

**2/3 cup sesame tahini**

**1 teaspoon vanilla extract**

**Cook sugar and milk in a saucepan over medium heat to just under the soft ball stage (to 230 degrees F).**

**Remove from fire and add tahini and vanilla extract, but do not mix in immediately. Let it cool about 2 minutes.**

**Beat with paddle or spoon for a few seconds and pour quickly into a buttered pan.**

# Hawaiian Fudge

---

2 cups granulated sugar  
1/2 cup cream  
1/2 cup pineapple chunks  
1 tablespoon butter  
1/2 cup pecans

**Cook sugar and cream together until it reaches the soft-ball stage.**

**Add butter, pineapple and pecans and beat until thick and creamy. Turn onto buttered plate. Tint part of the candy pale green, if desired.**

# Heavenly Toffee Chip Fudge

---

**1/2 cup butter**  
**1/4 cup milk**  
**1 cup semisweet real chocolate chips**  
**3 cups confectioners' sugar**  
**1 teaspoon vanilla extract**  
**1/2 cup plus 2 tablespoons toffee chips**

**In a 2–quart saucepan, combine butter, milk and chocolate chips. Cook over low heat, stirring occasionally, until butter and chocolate chips are melted (5 to 10 minutes).**

**Place chocolate mixture in large mixer bowl. Stir in confectioners' sugar and vanilla extract. Beat at medium speed, scraping bowl often, until smooth (2 to 3 minutes).**

**By hand, stir in 1/2 cup toffee chips. Spread in buttered 8–inch square baking pan. Sprinkle the 2 tablespoons toffee chips over top; gently press into fudge. Cover; refrigerate until firm (1 to 1 1/2 hours).**

**Cut into squares. Store refrigerated in airtight container.**

**TIP: For easy cutting, line pan with aluminum foil, extending foil over sides of pan; butter foil. To serve, lift foil and fudge out of pan; cut into squares. Place squares in paper candy cups.**

**Makes 36 servings.**

# Hershey's Cocoa Fudge

---

**2/3 cup Hershey's cocoa**  
**3 cups granulated sugar**  
**1/8 teaspoon salt**  
**1 1/2 cups milk**  
**4 tablespoons (1/2 stick) butter or margarine**  
**1 teaspoon vanilla extract**

**Thoroughly combine dry ingredients in a heavy 4-quart saucepan. Stir in milk; bring to a bubbly boil on medium heat, stirring constantly. Boil without stirring to 234 degrees F (soft ball stage). The bulb of the candy thermometer should not rest on bottom of pan.**

**Remove from heat. Add butter or margarine and vanilla extract. Do not stir. Cool at room temperature to 110 degrees F.**

**Beat until fudge thickens and loses some of its gloss. Quickly spread in a lightly buttered 8- or 9-inch square pan. Cool.**

**Makes 3 dozen squares.**

## **Marshmallow-Nut Fudge**

**Increase cocoa to 3/4 cup. Cook fudge as directed in above recipe. Add 1 cup Marshmallow Crème with butter and vanilla extract. Do not stir. Cool to 110 degrees F.**

**Beat for 10 minutes. Stir in 1 cup broken nuts; pour into pan. Fudge will set after it is poured into the pan.**

# Hillbilly Fudge

---

2 cups granulated sugar  
1/2 cup milk  
4 tablespoons cocoa  
1/2 cup margarine  
1/2 cup peanut butter  
3 cups oatmeal

**Boil sugar milk, cocoa and margarine for 1 minute, then add peanut butter and oatmeal. Put into a 9-inch square pan. Bake at 325 degrees F for about 20 to 25 minutes.**

# Honey Macadamia Nut Fudge

---

1 1/2 cups granulated sugar  
1 cup packed brown sugar  
1/3 cup half-and-half  
1/3 cup milk  
2 tablespoons honey  
2 tablespoons butter or margarine  
1 teaspoon vanilla extract  
1/2 cup macadamia nuts, hazelnuts, or  
pecans, toasted and chopped  
36 chocolate-dipped macadamia nuts,  
hazelnuts, or pecans (optional)

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

Butter sides of a heavy 2-quart saucepan with butter. In the saucepan combine the sugar, brown sugar, half-and-half, milk and honey. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugars. This should take about 5 minutes. Avoid splashing mixture on sides of the pan.

Clip a candy thermometer to the side of the saucepan. Cook over medium-low heat, stirring frequently, until thermometer registers 236 degrees F, or soft-ball stage. Mixture should boil at a moderate, steady rate over the entire surface. Reaching soft-ball stage should take 15 to 20 minutes.

Remove saucepan from heat. Add the 2 tablespoons butter and vanilla extract, but do not stir. Cool, without stirring, to lukewarm (110 degrees F). This should take about 50 minutes.

Remove candy thermometer from saucepan. Beat fudge vigorously with the wooden spoon until fudge is just beginning to thicken. Add chopped nuts. Continue beating until very thick and just starts to lose its gloss. This should take about 10 minutes total.

Quickly turn fudge into the prepared pan. While fudge is warm, score it into 1 1/4-inch squares. If desired, press a chocolate-dipped nut into each square. When candy is firm, use foil to lift it out of the pan; cut it into squares. Tightly cover the fudge and store in a cool, dry place.

Makes about 1 1/2 pounds.

# Irish Cream Fudge

---

**1 cup finely chopped walnuts**  
**4 cups granulated sugar**  
**1 cup evaporated milk**  
**1/3 cup light corn syrup**  
**6 tablespoons butter or margarine**  
**2 tablespoons honey**  
**1/2 teaspoon salt**  
**1/2 cup Irish Cream liqueur**  
**1 1/2 cups (9 ounces) semisweet chocolate chips, melted**

**Spread nuts evenly in bottom of a greased 8 x 11–inch baking dish. Grease sides of a large stockpot.**

**Combine next 6 ingredients in stockpot and cook over medium–low heat, stirring constantly until sugar dissolves. Using a pastry brush dipped in hot water, wash down any sugar crystals on sides of pan. Attach candy thermometer to pan making sure thermometer does not touch bottom of pan. Increase heat to medium and bring to a boil. Do not stir while syrup is boiling. Cook until syrup reaches soft ball stage (approximately 234 to 240 degrees F).**

**Test about 1/2 teaspoon syrup in ice water. Syrup should easily form a ball in ice water but flatten when held in your hand. Place stockpot in 2 inches of cold water in sink. Add liqueur to syrup; do not stir until syrup cools to approximately 110 degrees F.**

**Add chocolate and beat fudge using medium speed of an electric mixer until it is no longer glossy and thickens. Pour over nuts. Allow to cool completely. Cut into 1–inch squares. Store In an airtight container in refrigerator.**

**Yields about 7 dozen squares fudge.**



# Irish Creme 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.

## **Jell-O® Pudding Fudge**

---

**1 small box Jell-O® regular chocolate  
pudding and pie filling (not instant)  
2 tablespoons 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 8 x 4-inch pan. Cool, then cut into squares.**

**Makes 1 pound.**

# Jelly Bean Fudge

---

This colorful fudge is quick and easy to make and is perfect for little ones to help prepare because of the simple no-fail directions and ingredients. The bright colors of the jelly beans in the bright white fudge makes for a pretty presentation, but other flavors and varieties of frosting or colored chocolate can be used for pastel colored fudge.

2 cups white chocolate chips  
1 (16 ounce) container vanilla frosting  
2 cups assorted jelly beans

Line a 9-inch square pan with foil and grease lightly.

Melt the chips according to the package directions, or in a medium heavy saucepan over very low heat, stirring constantly until the chocolate is melted and smooth. Add the frosting and stir until the mixture is smooth. Remove from the heat and let cool slightly. (Fudge mixture should still be easily stirred, but should not be hot enough to melt the jelly beans.) Add the jelly beans and stir well to incorporate evenly. Spread the fudge mixture into the prepared pan and cool to room temperature. Cover tightly and refrigerate for at least 2 hours.

Remove the foil and fudge from the pan and place on a cutting surface. Carefully remove the foil and cut the fudge into small pieces.

Makes 3 dozen pieces.

# **Jewel Fudge**

---

**3 (6 ounce) packages premium white chocolate chips**

**1 (14 ounce) can sweetened condensed milk**

**1 1/2 teaspoons vanilla extract**

**1/8 teaspoon salt**

**1/2 cup chopped green candied cherries**

**1/2 cup chopped red candied cherries**

**Over low heat, melt chocolate with condensed milk, vanilla extract and salt. Remove from heat; stir in cherries. Spread into foil-lined 8- or 9-inch square pan.**

**Chill 2 hours or until firm.**

**Turn fudge onto cutting board; peel off foil and cut into squares. Store covered in refrigerator.**

**Makes about 2 1/4 pounds.**

# Kahlua 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.

# Kahlua Creamy Fudge

---

**Yield: 3 servings**

**1 1/3 cups granulated sugar**  
**1 (7 ounce) jar Marshmallow Crème**  
**2/3 cup evaporated milk**  
**1/4 cup butter**  
**1/4 cup Kahlúa**  
**1/4 teaspoon salt**  
**2 cups semi-sweet chocolate pieces**  
**1 cup milk chocolate pieces**  
**2/3 cup chopped nuts**  
**1 teaspoon vanilla extract**

**Line 8-inch square baking pan with foil. In 2 quart saucepan, combine sugar, Marshmallow Crème, milk, butter, Kahlúa and salt. Bring to a rapid boil, stirring constantly for 5 min. Remove from heat; add all chocolate. Stir until melted. Add nuts and vanilla extract. Turn into prepared pan. Refrigerate until firm.**

**To serve, cut in squares.**

**Makes about 2 3/4 pounds.**

# Key Lime Fudge

---

3 cups white baking pieces  
1 (14 ounce) can sweetened condensed milk  
2 teaspoons finely shredded lime peel  
2 tablespoons bottled key lime juice or regular lime juice  
1 cup chopped macadamia nuts, toasted, if desired

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

In a large heavy saucepan cook and stir baking pieces and sweetened condensed milk over low heat just until pieces are melted and mixture is smooth. Remove from heat. Stir in lime peel and lime juice. Stir in nuts.

Spread mixture evenly in prepared pan. Cover and chill about 2 hours or until set.

Lift fudge from pan using edges of foil. Peel off foil; cut into pieces. Store in an airtight container at room temperature for up to 1 week or in the freezer for up to 2 months.

Makes 2 1/2 pounds.

# Kooky Key Lime Fudge

---

**1/4 cup butter or margarine**  
**2 1/2 cups granulated sugar**  
**2/3 cup evaporated milk (or small 5 ounce can)**  
**10 to 12 ounces white chips**  
**6 or 7 ounces Marshmallow Crème or Marshmallow Fluff**  
**(may substitute 2 cups mini-marshmallows)**  
**1/3 cup Key lime juice**  
**1/2 cup almonds or macadamia nuts, coarsely chopped**  
**1/4 teaspoon rum extract**  
**1 teaspoon lemon extract**

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

**Place white chips, extracts and nuts into Pyrex glass dish (or a 3-quart saucepan) and set aside.**

**Set butter aside to warm.**

**Heat milk at medium setting until warm then add sugar. Bring to a rolling boil (medium-high) while stirring constantly with a hand mixer (or wooden spoon). Add Marshmallow Crème and butter and mix until creamy. And Key lime juice. Bring back to a boil for 5 full minutes (start timing once the boil resumes). The mixture will start to turn a little brown during the boil. If you get brown flakes in the mixture, then turn down the heat a little (e.g. down to medium from medium-high) and continue to stir.**

**Remove from heat and pour hot mixture over chips without scraping the sides of the hot saucepan. Mix until chips are melted then mix in nuts. Pour into prepared pan. Cool at room temperature. Remove from pan, remove foil, cut into squares.**

**NOTE: Key Lime juice is acidic and will cause the milk to curl. While uncosmetic, it should not affect the fudge's ability to set.**



# 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).**

# Lazy Fudge

---

1 bag crème drops  
1 cup peanut butter

Melt cream drops with peanut butter in the microwave, Spread in an 8– or 9–inch square dish to cool.  
Cut into squares.

# Lazy Day Summer Fudge

---

1 small box gelatin  
2 1/4 cups granulated white sugar  
Baking soda\*  
1 cup milk, yogurt, sour cream or buttermilk  
1 tablespoon ice-cold butter or 1/2 to 1 teaspoon flavoring

\* Use 1/4 teaspoon for non-citrus flavors, such as raspberry, apricot, etc.  
Use 1/2 teaspoon for citrus flavors such as lemon, lime and orange  
Add 1/2 teaspoon more when using yogurt, sour cream or buttermilk

## Optional Ingredients

3 to 4 drops food coloring for stronger color  
1 (2-quart) size package Kool-Aid Brand Unsweetened Soft Drink mix  
plus additional 1/2 teaspoon baking soda  
1/2 cup chopped nuts  
1/2 cup miniature marshmallows, plain or colored

Put all ingredients except butter or flavoring into a 6-quart saucepan. Grease and line a 10 x 5-inch pan. Freeze 1 tablespoon butter. Put 1/2 inch water into kitchen sink.

Dissolve sugar, stirring constantly with wooden spoon over low heat until sugar is dissolved. Gritty sounds will cease, and the spoon will glide smoothly over the bottom of the pan. Test by drawing your finger through the spoon to make sure it does not feel sugary. Increase heat to medium and bring to a boil. Wash down any crystals that may have formed with pastry brush dipped in hot water, using as little water as possible. Reduce heat while retaining the boil. Stir almost constantly, especially around the sides. Depending on the dairy product/gelatin combination you use, the mixture may start to cook down and change color slightly.

Test in ice-cold water when mixture thicken and bubbles become noisy. A ball, formed in ice water, should hold its shape until heat from your hand begins to flatten it and should be slightly chewy. Temperatures are very approximately so watch the bubbles and the thickening of the mixture. On the average, the temperature should be 236 degrees F to 238 degrees F.

Remove saucepan from heat and place it in the sink. Add, without stirring, frozen butter or flavoring, as well as any food coloring and Kool-Aid®. Then allow to cool.

Stir when lukewarm and "skin" forms on top (110 degrees F). Stir fudge thoroughly but not vigorously by hand (gelatin may tick to bottom of pan so use a scraping motion to free it, with electric mixer, or in food processor. Pause frequently to allow fudge to react. Watch for fudge to thicken, lose its sheen, become lighter in color or streaked with lighter shades, give off some heat, and suddenly stiffen. If mixing by hand, fudge will "snap" with each stroke; by mixer, mixer waves will become very distinct; by food processor, fudge will flow sluggishly back to center when processor is stopped.

Add any optional ingredients before fudge totally candies. Pour, score and store when cool in airtight container in refrigerator or at room temperature. Yields 1 pound. The recipe may be doubled if you have a large stockpot and if you process with an electric mixer.

## Black Cherry Lazy Summer Day Fudge

## Fantastic Fudge!

Use black cherry gelatin and 8 ounces black cherry yogurt, with or without fruit. Use a total amount of 3/4 teaspoon baking soda if the yogurt has no fruit; use 1 teaspoon for yogurt with fruit. As an option, you can use 1 teaspoon kirschwasser instead of the butter, and you may also add 4 drops red food coloring.

### Grand Marnier Lazy Summer Day Fudge

Use strawberry–vanilla gelatin and 1 cup sour cream. The total amount of baking soda should be 3/4 teaspoon. The mixture will foam up and bubble. You can add 2 teaspoons Grand Marnier along with the butter.

### Key Lime Lazy Summer Day Fudge

Uses lime gelatin and a 6 ounce container key lime yogurt plus 1/4 cup milk. The total amount of baking soda should be 3/4 teaspoon.

### Lemonade Lazy Summer Day Fudge

Use lemon gelatin, 2 1/4 cups sugar, 1 cup milk and a total of 1 teaspoon baking soda. After removing saucepan from heat, stir in a 2–quart size unsweetened Kool–Aid® Brand Lemonade Mix. For a very tart lemonade taste, use 1/2 teaspoon pure lemon extract instead of butter after removing from heat. For a sweeter lemonade fudge, increase sugar to 3 cup and the milk to 1 1/4 cups.

### Orange Sherbet Lazy Summer Day Fudge

Use orange gelatin and 1 cup milk. Increase baking soda to 1 teaspoon total. After removing saucepan from heat, stir in a 2–quart size unsweetened Kool–Aid® orange–flavored mix. At this point you can add 1/2 teaspoon Cointreau instead of butter. This makes a soft fudge.

### Peaches 'n' Cream Lazy Summer Day Fudge

Use sour cream and 8 ounces peach yogurt. Use 3/4 teaspoon baking soda total. After removing saucepan from heat, you can add 1 tablespoon peach–flavored schnapps, if desired.

### Raspberry Lazy Summer Day Fudge

Use raspberry gelatin and 8 ounces of raspberry yogurt. Increase baking soda to 3/4 teaspoon total.

# Lemon Butter Fudge

---

2 cups granulated sugar  
1/2 cup evaporated whole milk, unsweetened  
1 1/2 tablespoons lemon juice  
1/4 teaspoon salt  
1 (2-inch) piece lemon zest  
4 tablespoons butter (not margarine)  
1/2 to 1 teaspoon lemon extract (optional)  
1/2 cup chopped nuts (optional)  
4 drops yellow food coloring (optional)

Butter the upper sides of a 2-quart saucepan. Put all ingredients except butter and the optional ingredients into the saucepan. Grease and line a 10 x 5-inch pan. Freeze all the butter. Fill the kitchen sink with 1/2 inch of water.

Dissolve the sugar. The mixture may look curdled, but it will turn out fine. Stir constantly with a wooden spoon over low heat until the spoon glides smoothly over the bottom of the pan. Increase heat to medium and bring to a boil.

Wash down any crystals that may have formed with a pastry brush dipped in hot water, using as little water as possible. Clip a candy thermometer to the side of the saucepan. Reduce heat while retaining boil. Stir no more than necessary. Test in ice water when mixture thickens and bubbles become noisy. A ball, formed in ice water, should hold its shape until heat from your hand begins to flatten it, and it should be slightly chewy. The temperature will be approximately 236 degrees F to 244 degrees F.

Remove saucepan from heat and place it in the sink. Add frozen butter without stirring, then allow the fudge to cool.

Stir when lukewarm and skin forms on top (110 degrees F). Add food coloring and check flavoring. Add optional lemon extract if desired. Remove zest, then agitate in a food processor or with an electric mixer and not by hand. Pause frequently to allow fudge to react. Watch for fudge to thicken, lose its sheen, become light in color or streaked with lighter shades, give off some heat, and suddenly stiffen. If mixing by hand, fudge will "snap" with each stroke; by mixer, mixer waves will become very distinct; by food processor, fudge will flow sluggishly back to center when processor is stopped.

Add optional chopped nuts just before you pour. Pour, score and store when cool in airtight container in refrigerator or at room temperature. Yields 1 pound. This recipe is not easily doubled, but it can be frozen.

# Lime Fudge

---

**1 small box lime gelatin**  
**3 1/2 cups granulated sugar**  
**1/4 teaspoon baking soda**  
**1 1/2 cups milk**  
**1/4 cup butter**  
**Green food color paste, as desired**  
**1/2 cup green maraschino cherries, chopped**  
**1/2 cup chopped walnuts**  
**4 ounces semisweet chocolate, melted**

**Combine gelatin, sugar, baking soda and milk in a heavy 3–quart saucepan. Cook and stir over medium heat until sugar is dissolved. Continue cooking over medium heat, without stirring, to a soft ball stage. Remove from heat. Add butter and food color paste, if desired. Cool until mixture is lukewarm.**

**Beat until mixture loses its gloss. Quickly stir in cherries and walnuts. Pour into 8–inch square pan. When firm, spread or drizzle melted chocolate over the top. Cut into squares.**

# 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.

# Mackinac Island Fudge

---

1/2 cup milk  
1/2 cup butter  
1/2 cup firmly packed brown sugar  
1/2 cup granulated sugar  
1/8 teaspoon salt  
1 teaspoon vanilla extract  
2 cups confectioners' sugar  
1/2 cup nuts (optional)

Mix milk, butter, brown sugar, granulated sugar and salt in heavy pan. Cook at medium heat until boiling. Boil exactly 6 minutes, stirring constantly. Remove from heat and add vanilla extract and confectioners' sugar. Beat with mixer until smooth and thick. Add nuts, if desired. Pour into a buttered pan and freeze 20 minutes. Cut into pieces.

Makes approximately 1 pound of fudge.

## Peanut Butter Mackinac Island Fudge

Reduce butter to 1/4 cup and add 1/2 cup peanut butter.

## Chocolate Mackinac Island Fudge

Use basic recipe, adding 1/2 cup cocoa with the confectioners' sugar.



# 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.

# **Mamie Eisenhower's Favorite Fudge**

---

**1 2/3 cups evaporated milk**  
**4 cups granulated sugar**  
**2 tablespoons butter**  
**2 cups semisweet chocolate pieces**  
**3 (4 ounce) bars sweet cooking chocolate**  
**1 pint Marshmallow Crème**  
**2 cups chopped pecans**  
**1 teaspoon vanilla extract**

**Combine milk, butter, sugar and salt. Bring to a vigorous boil, stirring often; then reduce heat and simmer 6 minutes.**

**Meanwhile, place remaining ingredients (except pecans) in a large bowl. Gradually pour boiling syrup over the chocolate-marshmallow mixture and beat until chocolate is melted. Stir in nuts. Pour into buttered pans and store in a cool place several hours to harden before cutting in squares.**

# 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.**

# Maple Fudge

---

2 cups granulated sugar  
1/2 cup pure maple syrup  
1 cup milk  
2 tablespoons light corn syrup  
Pinch of salt  
2 tablespoons butter  
1 teaspoon vanilla extract  
1 cup broken walnuts

Lightly oil the inside of a 1 1/2- to 2-quart saucepan. Combine sugar, maple syrup, milk, corn syrup and salt in the pan. Cook the mixture over low heat until the sugar dissolves completely and the mixture boils. Wipe down the sugar crystals above the liquid line with a clean pastry brush that has been dipped in cold water. Clip a candy thermometer to the side of the saucepan. Cook the mixture, without stirring, until the soft-ball stage is reached (238 degrees F).

Remove the pan from the heat immediately. Add butter, but do not stir. Cool fudge to 110 degrees F or until the bottom of the pan feels barely warm to the touch. Add vanilla extract. Add walnuts, then beat the fudge vigorously until it is thick and has lost its glossy look. Immediately spoon the fudge into an oiled 8-inch square pan and spread it evenly to cool. When the fudge is cold, cut it into squares.

# Marble Slab Fudge

---

## 2 1/2 Pound Batch

4 cups superfine granulated sugar  
1/2 cup less 2 tablespoons corn syrup  
1/3 teaspoon salt  
1 1/4 cups whipping cream  
1 1/2 teaspoons vanilla extract (optional)  
1/3 cup cocoa (for chocolate fudge)  
3/4 cup peanut butter (for peanut butter fudge)  
1 cup chopped nuts (optional)

## 6 1/4 Pound Batch

10 cups superfine granulated sugar  
1 cup plus 2 tablespoons light corn syrup  
3/4 teaspoon salt  
3 cups whipping cream  
4 teaspoons vanilla extract (optional)  
3/4 cup plus 2 tablespoons cocoa (for chocolate fudge)  
2 cups peanut butter (for peanut butter fudge)  
2 1/2 cups chopped nuts (optional)

Use a 3-quart saucepan for the small batch or an 8-quart stockpot for the large batch. Measure all ingredients including optional cocoa and/or peanut butter, but not the other flavorings or optional nuts. Put into the saucepan; butter upper sides of the saucepan. Grease an 8-inch square pan for the small batch or a jellyroll pan for the large batch. Fill the kitchen sink with 1/2 inch of water.

Dissolve sugar, stirring constantly with a wooden spoon over low heat until butter melts and the spoon glides smoothly over bottom of pan. Increase heat to medium and bring to a boil. Wash down any crystals that may have formed with a pastry brush dipped in hot water, using as little water as possible.

Clip a candy thermometer to the side of the saucepan. Reduce heat while retaining boil. Stir no more than necessary. Test in ice water when mixture thickens and bubbles become noisy. A ball, formed in ice water, should hold its shape until heat from your hand begins to flatten it and it should be slightly chewy, approximately 236 degrees F to 240 degrees F.

Remove saucepan from heat and place it in the sink. Add extract without stirring, then allow to cool. Stir when lukewarm and skin forms on top (110 degrees F).

Stir fudge thoroughly but not vigorously by hand, with electric mixer, or with food processor. Pause frequently to allow fudge to react. Watch for fudge to chicken, lose its sheen, become lighter in color or streaked with lighter shade, give off some heat, and suddenly stiffen. If mixing by hand, fudge will "snap" with each stroke; by mixer, mixer waves will become very distinct; by food processor, fudge will flow sluggishly back to center with processor stopped. Add any optional nuts before fudge totally candies. Pour, score, and store when cool in airtight container in the refrigerator or at room temperature. The recipe can be frozen.

**NOTE:** To make different flavors, use concentrated pure extracts. Use 1 (.125 fluid ounce) bottle for the small batch and 2 1/2 to 3 (.125 fluid ounce) bottle for the large batch.

# Maple Syrup Fudge

---

**2 cups maple syrup**  
**1 tablespoon light corn syrup**  
**3/4 cup thin cream**  
**3/4 cup coarsely chopped walnut meats**

**Combine maple syrup, corn syrup, cream and place over low flame. Stir constantly until mixture begins to boil. Cook without stirring until soft ball form in water. Remove from heat, beat until thickens, add nuts. Pour at once into greased pan. When cold, cut into pieces.**

# **Marshmallow Chocolate Cream Cheese Fudge**

---

**3 ounces cream cheese**  
**2 cups sifted confectioners' sugar**  
**Dash of salt**  
**2 (1 ounce) squares unsweetened chocolate, melted**  
**1 teaspoon vanilla extract**  
**1/4 tablespoon cream**  
**1 cup miniature marshmallows**

**Place cream cheese in a bowl and cream it until soft and smooth. Slowly blend in sugar. Add salt and melted chocolate. Mix well. Add vanilla extract and cream; mix until well blended. Fold in marshmallows. Place in refrigerator until firm (about 15 minutes).**

**Cut into squares.**

# Marshmallow Peanut Fudge

---

2 cups granulated sugar  
2/3 cup milk  
1 small jar Marshmallow Crème  
1 cup peanut butter  
1 teaspoon vanilla extract

Put sugar and milk in a saucepan. Clip a candy thermometer to the side of the saucepan. Cook to the soft ball stage (234 degrees F).

Add remaining ingredients. Mix well and pour into a buttered 9-inch square pan. Cool and cut in squares.

Makes about 2 pounds.



# Martha Washington Fudge

---

**1 cup butter, softened**  
**2 pounds confectioners' sugar**  
**1 can sweetened condensed milk**  
**1 (7 ounce) can flaked coconut**  
**2 cups chopped nuts**  
**1 pound semisweet chocolate bits**  
**4 ounces melted paraffin**  
**1 teaspoon vanilla extract**

**Beat butter until creamy. Gradually mix in sugar, then blend in milk. Stir in coconut and nuts. Let stand for a while and then shape into balls.**

**Melt chocolate and paraffin in top of double boiler over simmering water, just until smooth. Stir in vanilla extract. Keep warm.**

**One by one, spear coconut balls on a wooden pick and dip into chocolate mixture. Place on wax paper-covered baking sheet until coating hardens. Store in airtight container.**

# Mashed Potato Fudge

---

**2 (1 ounce) squares unsweetened chocolate**  
**4 tablespoons butter**  
**1/3 cup mashed potato (unseasoned)**  
**1/8 teaspoon salt**  
**1 teaspoon vanilla extract**  
**1 pound confectioners' sugar**

**Melt chocolate and butter together. Blend into mashed potato with the salt and vanilla extract. Mix well.**

**Sift sugar. Add a small amount of sugar to potato mixture, a little at a time, blending until no sugar is visible. When a spoon is no longer able to mix , knead in the balance of sugar with well-buttered hands. Turn out on a board and continue to knead until mixture is smooth, pliable and glossy, buttering hands as necessary. No crumbs should remain. Press into a buttered 8-inch square pan.**

**Makes about 1 1/4 pounds candy.**

# Mexican Chocolate Fudge

---

**2 cups granulated sugar**  
**3 tablespoons butter**  
**1 teaspoon cinnamon**  
**1/2 teaspoon salt**  
**1 cup evaporated milk**  
**1/2 cup miniature marshmallows**  
**1 1/2 cups semisweet chocolate chips**  
**2/3 cup chopped pecans**  
**1 teaspoon vanilla extract**

**Combine sugar, butter, cinnamon, salt and evaporated milk in an electric skillet set at 280 degrees F. Bring to boil and continue to boil while stirring constantly for 5 minutes.**

**Turn heat off, then add remaining ingredients. Stir until smooth and melted. Pour into an 8-inch buttered pan. The mixture will be very thick. Cool and cut into squares.**

**Makes about 2 pounds.**

# Microwave Chocolate Fudge

---

**3 cups semisweet chocolate chips**  
**1 (14 ounce) can sweetened condensed milk**  
**1/4 cup butter or margarine, diced**  
**1 cup chopped walnuts**

**Combine first 3 ingredients in a 2-quart glass bowl. Microwave at MEDIUM (50% power) 4 to 5 minutes, stirring at 1 1/2 minute intervals.**

**Stir in chopped walnuts, and pour mixture into a buttered 8-inch square dish. Chill at least 2 hours.**

**Cut into squares.**

**Makes 2 pounds.**

# Microwave Tiger Butter

---

16 ounces white chocolate, chopped  
3/4 cup crunchy peanut butter  
1 cup milk chocolate chips

Butter a 15 x 10-inch pan; set aside.

Place white chocolate in a medium-size microwave-safe bowl. Microwave on HIGH until melted, stirring frequently. Stir in peanut butter. Spread into prepared pan. Drizzle with melted milk chocolate chips, stirring through mixture to create a marbled effect. Let stand until set. Break into bite-size pieces.

# Milk Fudge

---

**1 1/4 cups milk**  
**3 1/2 cups granulated sugar**  
**8 tablespoons butter**  
**2 teaspoons vanilla extract**

**Put milk into a heavy saucepan. Stirring all the time, add sugar and butter, and heat the mixture slowly until the sugar dissolves and the butter melts. Bring the mixture to a boil and cover the pan with a lid. Boil it for 2 minutes and then uncover it.**

**Clip a candy thermometer to the side of the saucepan. Without stirring, boil the mixture steadily for 10 to 15 minutes, or until it reaches the soft-ball stage.**

**Remove the mixture from the heat, dip the base of the pan briefly in cold water, stir in the vanilla extract and let the fudge cool until it is lukewarm. beat fudge until it loses its glossy appearance and is thick and creamy. Pour it into a greased 8-inch square pan. Let the fudge cool completely before marking it into 1-inch squares with a sharp knife.**

## **Milk-Free Cocoa Fudge**

---

**3 cups granulated sugar**  
**2/3 cup cocoa**  
**1/8 teaspoon salt**  
**1 1/2 cups mocha mix or nondairy coffee creamer**  
**1/4 cup margarine**  
**1 teaspoon vanilla extract**  
**1 cup nuts (optional)**

**Over medium heat bring all ingredients except margarine and vanilla extract to a boil. Continue boiling until mixture reaches 234 degrees F or to soft-ball stage.**

**Remove from heat. Add margarine and vanilla extract. DO NOT STIR. Cool to 110 degrees F. Add nuts. Beat until fudge thickens. Pour into buttered pan. Cool.**

# Million Dollar Fudge

---

**6 ounces semisweet chocolate**  
**12 ounces German sweet chocolate**  
**1 cup Marshmallow Crème**  
**2 cups granulated sugar**  
**1 tablespoon butter**  
**3/4 cup evaporated milk**  
**1/8 teaspoon salt**  
**1/2 teaspoon vanilla extract**  
**1 cup chopped nuts**

**Put semisweet chocolate, sweet chocolate and Marshmallow Crème into a bowl. Put sugar, butter and evaporated milk into a saucepan. Set over low heat and bring gradually to the boiling point. Boil 6 minutes.**

**Pour over the chocolate mixture and add salt and vanilla extract. Beat until the chocolate melts. Stir in nuts. Spread in a lightly buttered 12 x 8-inch pan. Let stand a few hours before cutting into squares. Store in a tin box.**

**Makes about 3 pounds.**



# Milnot® Fudge

---

**1 cup Milnot®**  
**3 cups granulated sugar**  
**1/3 cup butter or margarine**  
**1 (7 ounce) jar Marshmallow Crème**  
**1 (12 ounce) package chocolate chips (2 cups)**  
**1 cup chopped nuts (optional)**  
**1 teaspoon vanilla extract (optional)**

**Combine sugar, Milnot®, Marshmallow Crème and butter in a heavy 3 1/2–quart saucepan. Heat lowly to boiling, stirring frequently. When mixture boils vigorously (so that boiling cannot be slowed by stirring), start timing; continue boiling for 4 minutes, stirring constantly. Remove from heat. Stir in chocolate chips until melted. Add nuts and vanilla extract. Pour into buttered 9–inch square pan. Cool at room temperature.**

**Yields almost 3 pounds.**

## **Variations**

**Substitute butterscotch or peanut butter chips for chocolate chips.**

# Mint 'n' Chocolate Fudge

---

1/2 cup butter or margarine  
3/4 cup Hershey's cocoa  
4 cups confectioners' sugar  
1 teaspoon vanilla extract  
1/2 cup evaporated milk  
Pastel Mint Topping

Line 8-inch square pan with foil. In medium-size microwave-safe bowl place butter. Microwave at HIGH (100%) 1 to 1 1/2 minutes or until melted.

Add cocoa; stir until smooth. Stir in confectioners' sugar and vanilla extract. Blend well (mixture will be dry and crumbly). Stir in evaporated milk. Microwave at HIGH 1 to 2 minutes or until mixture is hot.

Beat with whisk until smooth. Immediately pour into prepared pan. Cover; chill until firm.

Spread Pastel Mint Topping evenly over fudge; chill until firm. Cut into 1-inch squares. Cover; store in refrigerator.

Pastel Mint Topping  
3 tablespoons softened butter or margarine  
1 tablespoon water  
1/8 to 1/4 teaspoon mint extract  
1 1/2 cups confectioners' sugar  
2 drops green or red food color

In small mixer bowl beat butter or margarine, water and mint extract until blended. Gradually add confectioners' sugar and food color. Beat until smooth.

# Mixed Nut Chocolate Fudge

---

12 ounces semisweet chocolate chips  
6 ounces milk chocolate chips  
1 (14 ounce) can sweetened condensed milk  
1 cup coarsely chopped mixed nuts  
1 teaspoon vanilla extract

In heavy saucepan over low heat, melt chocolate chips with condensed milk, stirring constantly.

Remove from heat. Stir in nuts and vanilla extract. Spread evenly into 8-inch square pan lined with foil. Refrigerate until firm, about 2 hours.

Turn fudge onto cutting board; peel off foil. Cut into squares. Store tightly covered at room temperature.

Yields 4 dozen pieces.

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

# Never Fail Fudge

---

**5 cups granulated sugar**  
**1 (12 ounce) can evaporated milk**  
**1/4 pound butter or margarine**  
**12 ounces Marshmallow Fluff**  
**1 teaspoon salt**  
**1 teaspoon vanilla extract**  
**1 cup walnuts**  
**24 ounces chocolate chips**

**Combine sugar, evaporated milk, butter, marshmallow crème and salt in a 6–quart saucepan. Stir over medium heat. Boil slowly for 5 minutes, stirring constantly, (overcook rather than undercook).**

**Remove from heat and stir in vanilla extract, walnuts and chocolate chips. Pour into a buttered 13 x 9–inch pan or 2 buttered 9–inch square pans.**

**Makes about 5 pounds.**

# No Cook Cheese–Nut Fudge

---

3 ounces cream cheese, softened  
2 1/2 cups confectioners' sugar  
1/4 teaspoon almond extract  
1/2 cup chopped blanched almonds, walnuts,  
pecans, Brazil nuts or flaked coconut

Butter a 9 x 5–inch loaf pan.

Beat cream cheese with sugar and almond extract until smooth. Stir in nuts or coconut. Press into prepared pan. Refrigerate until firm.

Cut into squares. Keep refrigerated until served.

Makes 30 squares or about 1 pound.

# No Cook Cream Cheese Fudge

---

2 (1 ounce) squares unsweetened baking chocolate or 2 packets pre-melted chocolate  
2 cups sifted confectioners' sugar  
4 ounces cream cheese, room temperature  
1 tablespoon milk, half and half or cream  
1 teaspoon vanilla extract  
1/2 cup chopped nuts (optional)  
1 cup coconut (optional)  
1 cup other flavor chips (optional)

Is using packets of chocolate, warm them for a few minutes in a bowl of hot tap water. To melt chocolate in microwave, nuke on 50% power for 90 seconds, stirring every 30 seconds.

Butter a 10 x 5-inch pan.

Place sugar in bowl of food processor fitted with the metal blade. Add cream cheese and softened baking chocolate. Process until lumpy and granular. Scrape down sides. Add milk and pulse until mixture is smooth and creamy. Stir in extract and any optional ingredients desired. Pour into prepared pan. Chill several hours before cutting.

Yields 1 pound. This fudge may be frozen.

**Butter-Rum No Cook Cream Cheese Fudge**

Instead of vanilla extract, use 1 1/2 teaspoons rum and 3/4 cup pecans.

**Butterscotch No Cook Cream Cheese Fudge**

Use 1 cup butterscotch chips. Microwave on HIGH for 60 seconds; stir, microwave another 30 seconds, then add to the sugar/cream cheese.

**Peanut Butter No Cook Cream Cheese Fudge**

Use 3 ounces of cream cheese. Replace the chocolate with either 1/3 cup creamy peanut butter or 1 cup peanut butter chips, microwaved to melt. Add salted peanuts if desired.

# No Cook Fudge

---

**4 (1 ounce) squares unsweetened chocolate**

**1/2 cup butter or margarine**

**1 box confectioners' sugar**

**1 egg**

**1/3 cup sweetened condensed milk**

**1 teaspoon vanilla extract**

**1 cup chopped nuts**

**Melt chocolate and butter. Sift sugar and mix with egg and milk. Stir in chocolate and butter mixture. Add vanilla extract and nuts. Pour into buttered 8-inch square pan. Chill in refrigerator at least 2 hours.**

# No-Beat Fudge

---

**2 tablespoons butter**  
**2/3 cup evaporated milk**  
**1 1/2 cups granulated sugar**  
**1/2 teaspoon salt**  
**2 cups miniature marshmallows**  
**1 1/2 cups semisweet chocolate chips**  
**1 teaspoon vanilla extract**  
**1/2 cup chopped walnuts**

**Put butter, milk, sugar and salt into saucepan over medium heat. Bring to a boil. Boil 5 minutes, stirring constantly.**

**Remove from heat; add remaining ingredients, then stir with a spoon for 1 minutes. Marshmallows should be melted. Pour into a greased 8-inch square pan. Cool and cut into squares.**



# **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.**

# Old Fashioned Fudge

---

**3 cups granulated sugar**  
**1 envelope unflavored gelatine**  
**1 cup milk**  
**2 cups light corn syrup**  
**3 (1 ounce) squares chocolate**  
**2 teaspoons vanilla extract**  
**1/2 cup (1 stick) butter**  
**1 cup nuts**

**Butter an 8-inch square pan.**

**In a 2-quart saucepan, mix sugar with dry gelatine. Add milk, corn syrup and chocolate. Cook over medium heat, stirring frequently, to 238 degrees F or soft ball stage.**

**Remove from heat. Pour into large mixing bowl. Stir in vanilla extract and butter. Cool 25 minutes.**

**Beat until candy thickens. Stir in nuts. Spread in prepared pan. Let cool and cut into squares.**

**Makes 2 pounds.**

# Old-Time 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.

# One Bowl Fudge

---

**16 ounces semisweet chocolate, melted**  
**1 (14 ounce) can sweetened condensed milk**  
**2 teaspoons vanilla extract**  
**1 1/2 cups chopped walnuts**

**Once chocolate is melted, stir in sweetened condensed milk. Stir in vanilla and walnuts. Spread into a greased 8-inch square pan. Refrigerate until firm. Cut into squares.**

# Opera Fudge

---

2 cups granulated sugar  
1 cup heavy cream  
Few grains salt  
1/8 teaspoon salt  
2 tablespoons butter  
1/2 teaspoon vanilla extract

Put sugar, cream and few grains of salt into a saucepan. Cook and stir over moderate heat. When at the boiling point, add the 1/8 teaspoon salt. Clip a candy thermometer to the side of the saucepan. Cook to the soft ball stage (234 degrees F).

Remove from heat; add, without stirring in, the butter. Let stand until almost cold. Beat until the fudge is no longer glossy and is thick and creamy. Cover with a damp cloth and let stand 1/2 hour.

Sprinkle vanilla extract over the fudge. Work it into the fudge with your hands. Press the fudge into a shallow pan lined with wax paper. When firm, cut in squares.

Makes about 1 pound.

# Orange Creamsicle Fudge

---

**3/4 cup butter**  
**3 cups granulated sugar**  
**2/3 cup whipping cream**  
**1 (12 ounce) package white baking chips**  
**1 (7 ounce) jar Marshmallow Creme**  
**3 teaspoons orange extract**  
**9 drops red food coloring**  
**12 drops yellow food coloring**

**Combine the butter, sugar and whipping cream in a saucepan. Cook, stirring constantly, on low heat until sugar dissolves. Bring to a boil, , or until it reads 240 degrees F on a candy thermometer. Cook and stir 5 minutes. Remove from heat. Add baking chips and Marshmallow Creme. Stir until smooth. Remove one cup and set aside.**

**Add orange extract to remaining mixture. Add drops of food coloring to achieve desired orange color. Pour into buttered 9 x 13–inch pan. Drop spoonful of reserved mixture on top. Swirl with a knife. Chill until firm. Cut into squares.**

**This is another recipe that is better on the second day. I just have to hide them from everyone until then!**

# Orange Fudge

---

3 cups granulated sugar  
1 cup evaporated milk  
1/4 cup orange juice  
1/4 teaspoon salt  
Rind of 2 oranges, grated  
1 cup pecans  
2 tablespoons margarine

Heat milk in double boiler. Caramelize 1 cup sugar in deep heavy saucepan. Stir in orange juice and hot milk. Stir in remaining sugar and orange rind. Cook, stirring often, to soft ball stage. Remove from heat and add margarine.

When cool, beat until creamy and stir in nuts. Pour out on greased platter and cut into squares.

# Orange Walnut Fudge

---

**3 cups granulated sugar**  
**1/2 cup orange juice**  
**1/2 cup water**  
**12 ounces semisweet chocolate chips**  
**1 tablespoon grated orange rind**  
**4 cups coarsely chopped walnuts**

**Combine first 3 ingredients in a large saucepan. Cook over medium heat, stirring constantly, until sugar dissolves and mixture boils. Clip a candy thermometer to the side of the saucepan. Cook, stirring occasionally, until mixture reaches soft-ball stage or 234 degrees F.**

**Remove from heat. Add chocolate chips and orange rind; stir until chocolate melts. Stir in walnuts. Pour into a buttered 13 x 9-inch pan; cool. Cut into 1-inch squares. Store in an airtight container at room temperature.**



# Oreo White Chocolate Fudge

---

**1 (7 ounce) jar Marshmallow Crème**  
**1 1/2 cups granulated sugar**  
**2/3 cup evaporated milk**  
**1/4 cup butter**  
**1/4 teaspoon salt**  
**2 cups white milk chocolate chips**  
**1 cup semisweet white chocolate chips**  
**1/2 cup Oreo's, crushed**  
**1 teaspoon almond extract**

**Line an 8 x 8–inch pan with aluminum foil. Set aside.**

**In a large saucepan over medium heat, combine marshmallow crème, sugar, milk, butter and salt. Bring to a full boil, cook for 5 minutes, stirring constantly.**

**Remove from heat and pour white milk chocolate chips and semi–sweet white chocolate chips. Stirring until chocolate is melted and mixture is smooth. Stir in Oreo crumbs and almond extract. Pour into prepared pan. Chill in refrigerator for about 2 hours, or until firm.**

**Remove from pan, peel off aluminum foil, cut into squares and place on serving dish.**

**Yields about 30 servings. Enjoy!!**

# **Peaches and Cream Fudge**

---

**2/3 cup evaporated milk**

**2 1/2 cups granulated sugar**

**3/4 cup peach puree (Peel, seed and puree enough fresh peaches to make 1 1/2 cups puree. Cook until reduced to 3/4 cup.)**

**1 teaspoon cinnamon**

**7 ounces Marshmallow Creme**

**2 tablespoons butter**

**6 ounces white chocolate chips**

**1 teaspoon vanilla extract**

**Line a 9-inch square pan with foil.**

**In a 3-quart pan, heat milk and sugar over medium heat. Bring to a boil, stirring occasionally with a wooden spoon.**

**Mix in peach puree and cinnamon; bring back to a boil. Stir in Marshmallow Creme and butter. Bring to a rolling boil, cook, stirring occasionally, for 18 to 20 minutes.**

**Remove from heat. Add chips and vanilla extract. Pour into pan and cool.**

**Remove from pan, remove foil and cut into squares. Store in airtight container in refrigerator.**

# **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.**

# **Peanut Butter Fudge**

---

**2 cups granulated sugar**

**1 cup milk**

**1/2 cup peanut butter**

**1 tablespoon butter**

**1 teaspoon vanilla extract**

**1/3 cup chopped peanuts (optional)**

**Combine sugar and milk in heavy saucepan. Bring to boil over medium heat, stirring constantly. Reduce heat. Clip a candy thermometer to the side of the saucepan. Cook without stirring to 236 degrees F.**

**Remove from heat. Cool to 165 degrees F. Beat in remaining ingredients. Pour into buttered 8-inch square pan. Chill until firm. Cut into squares.**

**Yields 1 pound.**

# **Peanut Butter Goat's Milk Fudge**

---

**1 cup firmly packed light brown sugar  
1 cup granulated sugar  
3/4 cup evaporated goat's milk  
1 tablespoon light corn syrup  
1/8 teaspoon salt  
1/2 cup creamy peanut butter  
1 tablespoon butter, frozen  
1/2 teaspoon vanilla extract  
1 cup freeze-dried or cocktail peanuts, chopped**

**Put all ingredients except peanut butter, vanilla extract, butter and nuts into a 1-quart saucepan. Grease an 8-inch square pan. Put 1/2 inch water into kitchen sink.**

**Dissolve sugar, stirring constantly with wooden spoon over low heat until sugar is dissolved. Gritty sounds will cease, and the spoon will glide smoothly over the bottom of the pan. Increase heat to medium and bring to a boil. Wash down any crystals that may have formed with pastry brush dipped in hot water, using as little water as possible. Reduce heat while retaining the boil. Stir no more than necessary.**

**Test in ice-cold water when mixture thicken and bubbles become noisy. A ball, formed in ice water, should hold its shape until heat from your hand begins to flatten it and should be slightly chewy. Temperatures are very approximately so watch the bubbles and the thickening of the mixture. On the average, the temperature should be 234 degrees F to 240 degrees F.**

**Remove saucepan from heat and place it in the sink. Add, without stirring, frozen butter, peanut butter and vanilla extract, then allow to cool.**

**Stir when lukewarm and "skin" forms on top (110 degrees F). Stir fudge thoroughly but vigorously by hand, with electric mixer, or in food processor. Pause frequently to allow fudge to react. Watch for fudge to thicken, lose its sheen, become lighter in color or streaked with lighter shades, give off some heat, and suddenly stiffen. If mixing by hand, fudge will "snap" with each stroke; by mixer, mixer waves will become very distinct; by food processor, fudge will flow sluggishly back to center when processor is stopped.**

**Add nuts before fudge totally candies. Pour, score and store when cool in airtight container in refrigerator or at room temperature.**

**Yields 1 pound. The recipe is easily doubled and can be frozen.**

# **Peanut Butter Marshmallow Cream Fudge**

---

**2 cups granulated sugar**

**1/2 cup milk**

**Small amount of light corn syrup**

**1 cup Marshmallow Crème**

**1 cup peanut butter**

**Clip a candy thermometer to the side of the saucepan. Boil the sugar, milk and light corn syrup to the soft ball stage.**

**Remove from the heat and add the Marshmallow Crème and peanut butter. Beat well and pour into a buttered 9-inch square pan.**

# **Peanut Butter Velveeta Fudge**

---

**1/4 pound Velveeta cheese**  
**1 cup peanut butter**  
**1/2 cup (1 stick) butter or margarine**  
**1 pound confectioners' sugar**  
**1 teaspoon vanilla extract**

**Melt in glass bowl in microwave approximately 3 minutes. Stir until smooth. Cool. Add 1 pound confectioners' sugar and 1 teaspoon vanilla extract. Mix well. Press into ungreased pan. Chill.**

**Cut and serve.**

# **Peanutty Tiger Butter**

---

**1 cup milk chocolate chips  
2 cups (12 ounces) vanilla milk chips or almond bark  
2 cups peanut butter chips  
1/2 cup chopped peanuts**

**Line jellyroll pan with foil. In microwave, melt 3 types of chips separately, stirring until smooth. Pour melted peanut butter chips into prepared pan, spreading level. Sprinkle on peanuts. Pour melted vanilla and chocolate chips on top, drizzling each randomly. To marbleize, use knife to pull through chocolate in wide curves. Refrigerate until set. Break into squares.**



# 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 semisweet 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.**

# Peppermint Cream Fudge

---

2 1/2 cups granulated sugar  
2/3 cup evaporated milk  
1/2 cup (1 stick) butter or margarine  
8 ounces semisweet chocolate morsels  
1 (7 ounce) jar Marshmallow Crème  
Peppermint candies, crushed

Bring sugar, evaporated milk and butter to boil in a heavy saucepan, stirring constantly. Boil, stirring constantly, 5 minutes or until candy thermometer reaches 238 degrees F. Remove from heat; stir in morsels. Stir in Marshmallow Crème until blended. Pour into a greased 9-inch square pan. Sprinkle with 1 tablespoon crushed candy. Cool and cut into squares.

Makes 2 1/2 pounds.

# Persimmon Fudge

---

6 cups granulated sugar  
2 cups milk  
1/2 cup cream  
1/2 cup light corn syrup  
1 1/4 cups persimmon pulp (about 4 or  
5 fresh, or use frozen or canned)  
8 tablespoons unsalted butter  
1 cup chopped fresh dates (about 12 Medjool  
or 14 Honey dates, or boxed chopped dates)  
2 cups finely chopped nuts

Prepare persimmons by scooping soft persimmon pulp out of skins, then discarding seeds and leaves. Purée in a food process or blender. In a large, heavy pot, mix sugar, milk, cream, corn syrup and persimmon purée. Cook over low heat, stirring frequently, for 45 minutes to 1 hour, or until mixture reaches the soft-ball stage (235 degrees F to 240 degrees F). Meanwhile, butter a 13 x 9-inch baking pan.

When fudge is the proper temperature, remove from heat and cool in the pan until barely warm. Using a wooden spoon, beat in the butter. When mixture thickens and butter is absorbed, add dates.

Spread fudge in the prepared pan. When completely cool, cut into small squares. If desired, squares may be rolled into balls and then rolled in chopped nuts. Chill 1 day. It may be frozen for 3 weeks.

# Pineapple Creme Fudge

---

**2 1/2 cups granulated sugar**  
**1/2 cup butter**  
**1 (5 ounce can) evaporated milk (2/3 cup)**  
**1 cup pineapple pastry filling**  
**1 (7 ounce) jar Marshmallow Crème (2 cups)**  
**1 pound white chocolate coating**  
**1/4 teaspoon pineapple candy oil flavoring**  
**1 tablespoon clear Karo syrup**

**Line a 13 x 9–inch pan with foil so that foil extends over sides of pan; butter foil.**

**In large saucepan, combine sugar, butter and milk. Bring to boil, stirring constantly. Add pineapple pastry filling and bring to boil again, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly.**

**Remove from heat. Add Marshmallow Crème and white chocolate coating; blend until smooth. Add pineapple candy oil and blend. Add Karo syrup and blend. Pour into prepared pan. Cool to room temperature.**

**Score fudge into 36 or 48 squares. Refrigerate until firm.**

**Remove fudge from pan by lifting foil; remove foil from fudge. Using large knife, cut through scored lines. Store in refrigerator.**

**Makes about 3 pounds.**

# Pineapple Fudge

---

**2 cups granulated sugar**  
**1 cup brown sugar, firmly packed**  
**1 (8 1/2 ounce) can crushed pineapple with juice**  
**1/2 cup milk**  
**1 tablespoon light corn syrup**  
**1/4 teaspoon salt**  
**2 tablespoons butter**  
**24 large marshmallows**  
**1 teaspoon vanilla extract**  
**1 cup chopped nuts**

**Combine sugars, pineapple and juice, milk, corn syrup, salt and butter. Cook to 238 degrees F, stirring occasionally.**

**Remove from heat. Add marshmallows and vanilla extract. Mix to melt marshmallows. Beat until heavy and creamy. Add nuts. Spread in a buttered 8-inch square pan.**

# Pink Peppermint Fudge

---

**Yields: 64 pieces**

**15 Starlight mint candies**  
**1 (14 ounce) can sweetened condensed milk**  
**1/4 cup (1/2 stick) butter**  
**16 ounces white chocolate chips or coarsely chopped bars**  
**1 teaspoon peppermint extract**  
**8 to 10 drops red food color**

**Line an 8–inch square pan with aluminum foil.**

**Put mints in a large resealable plastic bag, seal and coarsely crush with a mallet (this should yield a scant 1/2 cup).**

**In a medium saucepan, combine sweetened condensed milk and butter over low heat, stirring until butter melts and mixture is simmering. Remove from heat; add white chocolate and stir until melted and smooth. Add peppermint extract and food color; stir until blended. Stir in all the crushed mint candies, reserving 1 tablespoon.**

**Spread in the prepared pan and sprinkle top with the 1 tablespoon crushed mint candies. Refrigerate 4 hours or until firm.**

**Invert pan onto a cutting board and peel off foil. Turn over and cut fudge into 1–inch squares. Place in an airtight container with wax paper between layers and refrigerate. May be stored in the refrigerator up to one month.**

# Pinon–Chocolate Fudge

---

**1 (7 ounce) jar Marshmallow Crème**  
**1 1/2 cups granulated sugar**  
**2/3 cup evaporated milk**  
**1/4 cup butter**  
**1/4 teaspoon salt**  
**12 ounces semisweet chocolate chips**  
**1 cup piñon nuts**  
**1 teaspoon vanilla extract**

**In a heavy saucepan, combine Marshmallow Crème, 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 heat. Add chocolate chips and stir until melted and smooth. Stir in piñon nuts and vanilla extract. Pour into a foil-lined 8-inch square pan. Chill until firm.**

**Makes about 2 pounds.**

# Pinto Bean Fudge

---

**2/3 cup canned evaporated milk**  
**1 1/2 cups cooked pinto beans, strained**  
**1 2/3 cups granulated sugar**  
**1/2 cup nuts, any variety**  
**1 1/2 cups miniature marshmallows**  
**1 teaspoon vanilla extract**  
**1 1/2 cups semisweet chocolate chips**

**Combine sugar and milk in saucepan. Boil for 5 minutes, stirring constantly. Add remaining ingredients and stir until marshmallows melt. Pour into a 9-inch square buttered pan; cool and cut into squares.**



# Pistachio Coffee Fudge

---

**1 1/4 cups milk**  
**4 cups granulated sugar**  
**1 cup unsalted butter**  
**2 tablespoons Instant coffee granules**  
**1 cup chopped, natural California pistachios**  
**2 tablespoons light corn syrup**  
**1 (14 ounce) can sweetened condensed milk**

**Grease a jellyroll pan.**

**In a large saucepan, put milk, sugar and butter. Stir over gentle heat until sugar has dissolved. Stir in coffee granules, syrup and condensed milk; bring to a boil. Boil steadily until mixture reaches soft ball stage (240 degrees F/116 degrees C). To test, drop a spoonful of mixture into cold water – a soft ball should form. Cool 5 minutes.**

**Beat vigorously with a wooden spoon until mixture begins to thicken. Stir in pistachio nuts. Continue beating until mixture has a fudge-like texture. Quickly pour into prepared pan and let stand in a cool place to set. Cut fudge into squares to serve.**

**Makes about 3 pounds.**

# Pistachio Fudge

---

**3/4 cup evaporated milk**  
**2 1/2 cups granulated sugar**  
**1/2 cup butter**  
**2 cups Marshmallow Crème**  
**8 ounces vanilla–flavored candy coating**  
**1 cup chopped pistachio nuts**  
**1 teaspoon vanilla extract**  
**1 drop green food coloring**

**Grease a 9 x 13–inch baking dish.**

**In a medium saucepan over medium–high heat, combine evaporated milk, sugar and butter; boil for 4 minutes. Remove from heat and stir in Marshmallow Crème and candy coating. Stir in pistachios, vanilla extract and food coloring. Add food coloring as needed to achieve desired color. Pour into prepared pan and let cool.**

# Pistachio Swirl Fudge

---

**3 ounces cream cheese**  
**1 (14 ounce) can sweetened condensed milk, divided**  
**1/2 teaspoon vanilla extract**  
**18 ounces semisweet chocolate chips**  
**1 tablespoon 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%) for 15 to 25 seconds or until cream cheese has softened. Add 2 tablespoons of the sweetened condensed milk and vanilla extract. 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%) for 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 spoonful, over chocolate; swirl lightly over chocolate. Let stand until firm or place in refrigerator. Cut into 25 even squares by making 4 lengthwise and 4 crosswise cuts equidistant from each other, then cut each square diagonally in half. Store in airtight container with wax paper between layers. Keeps best if refrigerated.**

**Makes 50.**

# Popcorn Fudge

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**2 cups granulated sugar**  
**2 (1 ounce) squares unsweetened chocolate**  
**1/4 cup sweetened condensed milk**  
**3/4 cup water**  
**1 1/2 cups popped corn, chopped**  
**1 tablespoon butter**  
**1 teaspoon vanilla extract**  
**1/8 teaspoon salt**

**Melt chocolate in saucepan. Add sugar, milk, water, butter and salt. Boil to soft ball stage (234 – 238 degrees F). Remove from heat. Add vanilla extract and popped corn. Cool to room temperature. Stir until creamy. Pour into well-buttered shallow pan. Cut into squares.**

# Posse Fudge

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1 (7 ounce) Hershey milk chocolate bar  
2 (4 ounce) German chocolate bars  
2 (12 ounce) bags semisweet chocolate chips  
1 (16 ounce) bag marshmallows  
1 (13 ounce) jar Marshmallow Crème  
1 (12 ounce) can evaporated milk  
4 cups granulated sugar  
1/2 cup butter  
1/2 to 1 cup nuts (optional)

Butter two 13 x 9–inch pans.

In a large 12–quart bowl break up chocolate bars into small pieces. Add chocolate chips, marshmallows and Marshmallow Crème.

In a large 4–quart heavy saucepan heat milk, sugar and butter. Bring to a boil, stirring occasionally. Boil for 6 minutes or to 230 degrees F on a candy thermometer. Pour the hot mixture into the chocolate and marshmallow mixture; stir until the chocolate is melted and the mixture is smooth. Pour into buttered pans. Let cool for several hours, then cut into squares.

This makes about 6 1/2 pounds of fudge.

# Potato Chocolate Fudge

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**2 (1 ounce) squares unsweetened chocolate**  
**4 tablespoons butter**  
**1/3 cup mashed potatoes**  
**1/8 teaspoon salt**  
**1 teaspoon vanilla extract**  
**1 pound confectioners' sugar**

**Cook and mash a medium potato without using any seasoning, butter or milk. Measure 1/3 cup. Melt chocolate and butter together. Blend into mashed potatoes with the salt and vanilla extract. Mix well. Sift sugar. Add a small amount at a time, blending until no sugar is visible. When unable to mix with a spoon any longer, knead in the remaining sugar with well-buttered hands.**

**Turn out onto a board and continue to knead until mixture is smooth, glossy and pliable, buttering hands as necessary. No crumbs should remain. Press into a buttered 8-inch square pan or shape into balls and top each ball with nutmeg.**

# Potato Fudge

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**2 medium potatoes (about 10 ounce total), peeled and cut up**  
**1 to 2 tablespoons milk**  
**1 (6 ounce) package (1 cup) semisweet chocolate chips**  
**1 cup peanut butter**  
**1 teaspoon vanilla extract**  
**3 cups confectioners' sugar (about 12 ounces)**  
**1 cup finely chopped peanuts**

**In a large saucepan, cook potatoes until very tender. Drain and mash with enough milk to make fluffy; you should have 2/3 cup mashed potatoes.**

**In a heavy 3 quart saucepan, heat chocolate chips over low heat until melted, stirring constantly. Remove from heat, stir in mashed potatoes, peanut butter and vanilla extract. Stir in confectioners' sugar. (If necessary, work in last 1/2 cup of confectioners' sugar with your hands.) Stir in 1/2 the peanuts. Turn the mixture into a 9-inch square baking pan. Press down evenly. Sprinkle with remaining peanuts and press down into candy. Cover, chill firm. Cut into pieces.**

**Makes about 2 1/4 pounds creamy fudge.**

# **Praline Peanut Butter Fudge**

---

**1 cup evaporated milk**  
**2 cups granulated sugar**  
**1 teaspoon salt**  
**1/2 stick plus 6 tablespoons real butter, divided**  
**10 to 12 ounces peanut butter chips**  
**About 1/2 cup creamy peanut butter**  
**1/2 cup light brown sugar, packed**  
**1/2 cup light Karo syrup**  
**1 cup pecans**  
**2 cups sifted confectioners' sugar**

**Line a 9-inch square glass baking dish with aluminum foil. Butter well or spray with nonstick spray.**

**To make bottom layer: In a heavy saucepan, combine milk, sugar, salt and 1/2 stick butter. Bring to a boil, between medium and medium-high heat, and cook for about 7–8 minutes, stirring constantly.**

**Remove from heat. Add peanut butter chips and creamy peanut butter. Stir well, working quickly to avoid the candy from setting up in the saucepan. Quickly pour mixture into prepared pan. Smooth out the top, if necessary. Refrigerate until firm.**

**To make top layer: In a small saucepan, melt 6 tablespoons of butter. Add brown sugar and Karo syrup. Stir until smooth. Bring to a boil and stir for 30 seconds. Remove from heat. Add nuts and confectioners' sugar. Stir well. Quickly pour over bottom layer. Chill for at least 2 hours. Cut into small squares.**

**Makes about 36–48 small pieces.**



# 

2 large egg whites, slightly beaten  
1 tablespoon milk  
1 small box instant pudding  
2 cups sifted confectioners' sugar  
Nuts, chips, etc. (to add to fudge or  
to use as decorations)

Butter or grease a 10 x 5-inch pan. Beat egg whites until frothy but not stiff. Add milk and pudding mix and mix well. Work in 1 1/2 cups of the confectioners' sugar. Knead on a sugared board with one hand. Use the other hand to sprinkle on more confectioners' sugar as needed. Keep kneading just until it forms a ball. Work in any optional ingredients. Fold in on itself as if folding over a piece of bread dough so that no sugar shows. Pat into the pan. Chill for 15 minutes, then it is ready to eat.

Yields 1 pound. May freeze for up to one month.

### Coconut Cream Pudding Fudge

Using coconut instant pudding mix, add 1/2 cup shredded and toasted coconut.

### Pistachio Pudding Fudge

Add 1/2 teaspoon pistachio extract and 1/2 cup coarsely chopped pistachio nuts to pistachio instant pudding mix.

# Pumpkin Fudge

---

3 cups milk  
5 cups pumpkin  
7 teaspoons pumpkin pie spice  
3 cups granulated sugar  
Dash of salt  
1/2 cup butter  
1 cup chopped nuts  
1 cup Marshmallow Crème  
8 ounces white chocolate  
1 teaspoon vanilla extract

Combine milk, pumpkin, spice, sugar, butter and nuts in a 5–quart saucepan and bring to a boil, cooking until the mixture reaches the firm ball stage (use a candy thermometer).

Stir in Marshmallow Crème, white chocolate and vanilla extract. Stir until it begins to get thick. Pour into a buttered pan and let set.

# Pumpkin Walnut Fudge

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4 cups granulated sugar  
1 cup milk  
3 tablespoons light corn syrup  
1 cup fresh pumpkin puree or canned pumpkin puree  
3 tablespoons unsalted butter, cut into bits  
1 teaspoon vanilla extract  
2 cups chopped walnuts

In a 4-quart heavy saucepan combine the sugar, the milk, the corn syrup, the pumpkin puree, 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 degrees F. Remove the pan from the heat, add the butter (do not stir it into the mixture), and let the mixture cool until it is 140 degrees F.

Stir in the vanilla extract and the walnuts, beat the mixture with a wooden spoon for 30 seconds to 1 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.

# Quick Chocolate Pecan Fudge

---

6 ounces semisweet chocolate, finely chopped  
2 ounces unsweetened chocolate, finely chopped  
2 tablespoons unsalted butter, cut into 1/2-inch cubes  
1 1/2 cups granulated sugar  
1/2 cup plus 2 tablespoons heavy cream  
3/4 cup Marshmallow Crème  
2 teaspoons vanilla extract  
25 toasted pecan halves

Position oven rack in center of oven and preheat to 350 degrees F. Spread the pecans in a single layer on a baking sheet and lightly roast for 5 to 8 minutes, or until fragrant. Transfer the nuts to another baking sheet and cool completely.

Line an 8-inch square baking pan with aluminum foil, leaving a 2-inch overhang on two opposite sides. Lightly butter the bottom of the foil-lined pan.

Place the chocolates in a large heatproof bowl.

Butter sides of a heavy, non-corrosive 2-quart saucepan. Add sugar and cream. Stirring constantly with a wooden spoon, cook the mixture over medium-low heat for 10 to 15 minutes, or until the sugar crystals are completely dissolved. Using a pastry brush dipped in warm water, dissolve any crystals clinging to the side of the pan. Bring the syrup to a full boil without stirring. Bubbles should appear all over the entire surface of the syrup. Boil the syrup without stirring for 5 minutes. Pour the hot syrup over the chocolates and butter. Let stand 30 seconds to melt the chocolate.

Using a rubber spatula, stir until smooth. Stir in the Marshmallow Crème and vanilla extract. Scrape the fudge into the prepared pan. Arrange pecan halves over the top of the fudge. Refrigerate 60 minutes or until set.

Lift the fudge out of the pan using the two foil ends as handles. Invert the fudge onto a cutting board and carefully peel the foil off the fudge. Invert again onto a smooth cutting surface. Using a large knife, score the fudge into 25 pieces. Cut the fudge, rinsing the knife with hot water and wiping dry in between each cut. Store fudge in an airtight container at room temperature.

## Quick Fudge Squares

---

**2 (1 ounce) squares unsweetened chocolate**  
**1/3 cup butter**  
**2/3 cup granulated sugar**  
**1/4 cup light corn syrup**  
**1/2 teaspoon salt**  
**1 1/2 teaspoons vanilla extract**  
**1/2 cup chopped nuts**  
**2 cups uncooked oats**

**Melt chocolate and butter in top of double boiler over boiling water. Add remaining ingredients, except nuts, and blend thoroughly. Pack firmly into a buttered 8-inch square pan. Sprinkle chopped nuts on top. Bake at 425 degrees F for 12 minutes. When cool, turn out of pan and cut into small squares.**

# Raspberry Coffee Fudge

---

**1/4 pound butter**  
**1 (12 ounce) can evaporated milk**  
**3 1/2 cups granulated sugar**  
**1 heaping tablespoon instant coffee granules**  
**1 (10 ounce) package Hershey's Raspberry chocolate chips**  
**2 ounces bittersweet chocolate**  
**1 (7 ounce) jar 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 F. 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 the vanilla extract. Pour into a lightly greased 9 X 13-inch pan. Cut in bite-size squares when cooled.**

# Raspberry Fudge

---

**1 (12 ounce) package Hershey's raspberry chocolate chips**  
**1 can dark chocolate frosting**  
**1 cup chopped nuts (use your favorite)**

**Line an 8–inch pan with aluminum foil, letting foil hang over the edges for easy removal).**

**Melt chips. When melted, remove from heat and quickly stir in frosting then the nuts. Pour into pan. Refrigerate for a couple of hours. Remove from pan and remove foil. Cut into squares and store in refrigerator**

**Variations: You can also do this with milk chocolate chips and milk chocolate frosting, butterscotch chips and vanilla frosting or semisweet chocolate chips and dark chocolate frosting. You can also stir in miniature marshmallows. Just use your imagination for different combinations!**

# Raspberry Mocha Fudge

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**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 F.**

**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.**



# Rocky Road Fudge

---

**1 (5 ounce) can evaporated milk**  
**1 2/3 cups granulated sugar**  
**1/2 teaspoon salt**  
**2 1/2 cups miniature marshmallows, divided**  
**1 1/2 cups (9 ounce) semisweet chocolate chips**  
**1 cup peanuts, divided**  
**1 teaspoon vanilla extract**

**Coat an 8–inch square baking dish with nonstick cooking spray. In a large saucepan, combine evaporated milk, sugar and salt over low heat. Bring to a boil and allow to boil for 5 minutes, stirring constantly.**

**Remove from heat and add 2 cups marshmallows, chocolate chips, 3/4 cup peanuts and vanilla, stirring until marshmallows and chocolate chips are melted. Pour into baking dish. Top with remaining 1/2 cup marshmallows and 1/4 cup peanuts, gently pushing them into the fudge. Allow to cool until firm, then cut into 1–inch squares. Serve or store in an airtight container until ready to serve.**

**Makes about 3 dozen 1–inch squares.**

# Root Beer Fudge

---

1 cup butter  
1 1/3 cups milk  
4 cups granulated sugar  
2 1/2 teaspoons root beer extract  
1/8 teaspoon salt  
1/4 cup chopped pecans (optional)

**In a saucepan, melt butter over low heat and then add remaining ingredients. Place over medium heat and cook until the mixture reaches a boil, stirring constantly. Carefully clip a candy thermometer to the side of the pan. Continue to cook, stirring constantly, until the mixture reaches the softball stage (234 degrees F), about 20 minutes. Remove from heat and beat until thick. Transfer immediately to well-greased 9-inch square glass dish and sprinkle with chopped pecans. Cool thoroughly before cutting.**

# Rum Butter Fudge

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**1 (11 ounce) package butterscotch chips**  
**1/2 (11 ounce) package white chocolate chips**  
**1 teaspoon butter flavored extract**  
**1 teaspoon rum flavored extract**

**In a medium sauce pan over medium heat, combine butterscotch chips and white chocolate chips. Stir constantly until melted and smooth. Remove from heat and stir in butter and rum flavorings. Pour into a buttered 13 x 9–inch dish; cover and refrigerate until firm, approximately 30 minutes.**

**Cut into squares to serve.**

# Rum Butterscotch Fudge

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- 1 (14 ounce) can sweetened condensed milk**
- 1 (11 ounce) package butterscotch chips**
- 1/2 (11 ounce) package white chocolate chips**
- 1 teaspoon butter flavored extract**
- 1 teaspoon rum flavored extract**

**In a medium saucepan over medium heat, combine condensed milk, butterscotch chips and white chocolate chips. Stir constantly until melted and smooth. Remove from heat and stir in butter and rum flavorings. Pour into a 9 x 13–inch dish; cover and refrigerate until firm, 30 minutes.**

**Cut into squares.**

# Rum Hazelnut Fudge

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**1 1/2 pounds white chocolate coating**  
**1 (14 ounce) can sweetened condensed milk**  
**1 teaspoon vinegar**  
**1/4 teaspoon oil base butter rum flavoring**  
**1 1/2 cups roasted and chopped hazelnuts**

**Melt chocolate in top of double boiler over hot water.**

**When melted, add sweetened condensed milk; stir. Add vinegar, flavoring and nuts. Stir to blend. Pour into parchment-lined, 9-inch square pan. Smooth and chill for about 2 hours.**

**Turn out onto cutting board, peel off paper and cut into squares. Refrigerate in a tightly covered container.**

# Rum–Raisin Fudge

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1/2 cup raisins  
2 tablespoons rum  
2 cusp granulated sugar  
1/3 cup milk  
1/3 cup half–and–half  
2 tablespoons light corn syrup  
2 tablespoons rum  
2 tablespoons butter or margarine

Butter a loaf pan. Mix raisins and 2 tablespoons rum; reserve. Cook remaining ingredients except butter in a 3–quart saucepan over medium heat, stirring constantly, until sugar is dissolved. Clip a thermometer to the side of the saucepan. Cook, stirring occasionally, to 234 degrees F. Remove saucepan from heat. Stir in margarine.

Cool mixture without stirring to 120 degrees F. (Bottom of saucepan will be lukewarm.) Beat vigorously and continuously with spoon or heavy electric mixer 5 to 10 minutes or until candy is thick and no longer glossy. Mixture will hold its shape when dropped from a spoon. Quickly stir in raisin–rum mixture. Spread in pan; cool. Cut into 1–inch squares.

Makes about 30 candies.

# School Cafeteria Fudge

---

2 cups granulated sugar  
1/2 cup milk  
1/2 cup (1 stick) butter  
1/4 cup cocoa  
1 teaspoon vanilla extract  
1/2 cup peanut butter  
2 cups quick oats

**Boil sugar, milk, butter and cocoa 6 minutes, stirring constantly. Remove from heat, add vanilla extract and peanut butter and mix well. Stir in oats and mix thoroughly. Pour into a buttered 8-inch pan and let cool. Cut into squares.**

# Scottish Fudge

---

Cold water

1/4 pound butter

1 pound granulated sugar

4 tablespoons milk

1 tablespoon golden syrup

1 large tin condensed milk

Vanilla extract

Pinch of salt

Grease an oblong baking tin. Rinse pan with cold water and leave a little in the bottom. Melt butter, milk, sugar and syrup gradually. Add condensed milk and bring to boil. Boil for 20 minutes, stirring constantly. Beat until it feels rough. Add vanilla extract and salt and pour into tin to set.



# Seashore Fudge

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4 cups granulated sugar  
1/3 cup light corn syrup  
2 level tablespoon honey  
1 cup unsweetened evaporated milk  
6 tablespoons butter or margarine  
1/2 teaspoon salt  
Choice of flavorings

Butter upper sides of a 5-quart saucepan. Put all ingredients except optional ones and your choice of flavorings into the saucepan. Grease and line several small loaf pans or one 12 x 8-inch pan.

Fill kitchen sink with 1/2 inch of water. Dissolve sugar, stirring constantly with wooden spoon over low heat until butter melts and the spoon glides smoothly over bottom of pan. Increase heat to medium and bring to a boil. Wash down any crystals that may have formed with a pastry brush dipped in hot water, using as little water as possible. Clip a candy thermometer to the side of the saucepan. Reduce heat while retaining boil. Stir no more than necessary. Cook to 236 degrees F to 242 degrees F.

Remove saucepan from heat and place it in the sink. If you want to make two different flavored fudges from this batch, divide it now into two batches by pouring one-half into a heatproof bowl. Work the bowl first. Add, without stirring, flavorings or chocolate, then allow to cool.

Stir when lukewarm and skin forms on top (110 degrees F). Stir fudge thoroughly but not vigorously by hand, with electric mixer, or in two batches in a food processor. Pause frequently to allow fudge to react. Watch for fudge to thicken, lose its sheen, become lighter in color or streaked with lighter shade, give off some heat, and suddenly stiffen. If mixing by hand, fudge will "snap" with each stroke; by mixer, mixer wave will become very distinct; by food processor, fudge will flow sluggishly back to center when processor is stopped. Add any optional ingredient for variations before fudge totally candies. Pour, score and store when cool in airtight container in refrigerator or at room temperature.

## Brandy Alexander Seashore Fudge

Add 1 ounce brandy and 1 ounce crème de cacao after removing saucepan from heat and placing in sink. Stand well back, as the alcohol fumes are powerful when burning off.

## Chocolate Brandy Alexander Seashore Fudge

Add 1 ounce brandy and 1 ounce crème de cacao after removing saucepan from heat and placing in sink. Stand well back, as the alcohol fumes are powerful when burning off. When ready to stir, add 2 (1 ounce) squares melted unsweetened chocolate or 2 packet pre-melted baking chocolate.

## Chocolate Seashore Fudge

Add 2 teaspoons vanilla extract after removing saucepan from heat and placing in sink. When ready to stir, add 3 (1 ounce) squares unsweetened chocolate, partially melted, or 1 1/2 cup semisweet chocolate chips, melted and cooled.

## Chocolate-Walnut Seashore Fudge

Add 2 teaspoons vanilla extract after removing saucepan from heat and placing in sink. When ready to stir, add 3 (1 ounce) squares unsweetened chocolate, partially melted, or 1 1/2 cups semisweet chocolate chips, melted and cooled. Just before pouring into prepared pan, stir in 1 1/2 cups coarsely chopped walnuts.

**Drambuie Seashore Fudge**

Add 1 ounce Drambuie after removing saucepan from heat and placing in sink.

**Grasshopper Seashore Fudge**

Add 1 ounce white crème de cacao and 1 ounce white crème de menthe after removing saucepan from heat and placing in sink. Just before pouring into prepared pan, streak with drops of green food coloring.

**Kahlúa–Mocha Seashore Fudge**

Add 3/4 cup unsweetened cocoa to the saucepan at the beginning of the recipe. Or add 3 (1 ounce) square melted, unsweetened chocolate or 3 packet pre-melted baking chocolate when ready to stir after cooking. Add 1/4 cup Kahlúa after removing saucepan from heat and placing in sink.

**Kahlúa Seashore Fudge**

Add 1/4 cup Kahlúa after removing saucepan from heat and placing in sink.

**Peanut Butter Seashore Fudge**

Add 1 teaspoon vanilla extract after removing saucepan from heat and placing in sink. Just before stirring, add about 1/2 cup creamy peanut butter or 1 1/2 cups peanut butter chips (without melting). Just before fudge completely candies, you can add 1/2 cup chopped roasted peanuts, but use only 1/3 cup peanut butter.

**Pistachio Seashore Fudge**

Add 2 teaspoons pistachio extract and a few drop of green food color after removing saucepan from heat and placing it in sink. You can also add 1/2 cup or more chopped pistachio nuts just before pouring fudge into prepared pan.

**Scotch Seashore Fudge**

Add 1 ounce scotch after removing saucepan from heat and placing in sink.

# See's Candy Kitchens Fudge

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**4 cups granulated sugar**  
**20 marshmallows**  
**2 tablespoons water**  
**1 large can Pet® milk**  
**18 ounces chocolate chips**  
**2 teaspoons vanilla extract**  
**1/2 pound butter or margarine**

**Melt sugar, marshmallows, water and milk, then boil 10 minutes, stirring constantly to avoid scorching. Add chocolate chips, vanilla extract and butter or margarine. Beat only until of pouring consistency. Pour into a buttered 13 x 9-inch pan.**

# Shortcut Fudge

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**1 (3.4 ounce) box cook-and-serve chocolate pudding mix**  
**1 cup granulated sugar**  
**1/2 cup evaporated milk**  
**1 tablespoon butter, softened (NO SUBSTITUTES)**  
**1 cup chopped pecans**

**In a heavy saucepan, combine dry pudding mix, sugar, milk and butter. Bring to a boil; boil and stir until a candy thermometer reads 224 degrees F, about 3 minutes.**

**Remove from heat and beat rapidly for 1 minute. Add pecans; continue beating until mixture thickens slightly. Drop by tablespoonsful onto wax paper-lined baking sheets. Refrigerate until firm, about 45 minutes.**

**Yields 3/4 pound (about 1 1/2 dozen).**

# Silver Spoon Fudge

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1 cup whipping cream  
1 cup evaporated milk  
2 1/4 cups granulated sugar  
1 tablespoon plus 1/2 teaspoon light corn syrup  
1 1/2 teaspoons vanilla extract

Butter upper sides of a 3-quart saucepan. Put all ingredients except vanilla extract into the saucepan. Butter a 10 x 5-inch pan. Fill the kitchen sink with 1/2 inch of water.

Dissolve sugar, stirring constantly with wooden spoon over low heat until butter melts and spoon glides smoothly over bottom of pan. Increase heat to medium and bring to a boil. Wash down any crystals that may have formed with a pastry brush dipped in hot water, using as little water as possible.

Clip a thermometer to the side of the saucepan. Reduce heat while retaining boil. Stir no more than necessary. Test in ice water when mixture thickens and bubbles become noisy. A ball, formed in ice water, should hold its shape until heat from your hand begins to flatten it and it should be slightly chewy (about 236 degrees F to 244 degrees F).

Remove saucepan from heat and place in sink. Add vanilla extract, without stirring, then allow to cool. Stir when lukewarm and skin forms on top (110 degrees F). Stir fudge thoroughly but not vigorously by hand, with electric mixer, or with food processor. Pause frequently to allow fudge to react.

Watch for fudge to thicken, lose its sheen, become lighter in color or streaked with lighter shades, give off some heat, and suddenly stiffen. If mixing by hand, fudge will "snap:" with each stroke; by mixer, mixer waves will become very distinct; by food processor, fudge will flow sluggishly back to center when processor is stopped.

Add optional ingredients for variations before fudge totally candies. Pour, score and store when cool in airtight container in refrigerator or at room temperature. Yields 1 pound. The recipe is easily doubled and can be frozen.

## Silver Spoon Black Velvet Fudge

Add 2 (1 ounce) squares grated unsweetened chocolate to the saucepan before cooking. After removing from heat, add 1 tablespoon ice cold butter and 1/2 teaspoon vanilla extract.

## Silver Spoon Chestnut Fudge

Drain a 10-ounce jar of chestnuts packed in vanilla syrup and substitute syrup for an equal amount of whipping cream. Just before the fudge candies, add the chestnuts, coarsely chopped.

## Silver Spoon Chocolate Cashew Fudge

Add 2 (1 ounce) squares grated unsweetened chocolate to the saucepan before cooking. After removing from the heat, add 1 tablespoon ice cold butter and 1/2 teaspoon vanilla extract. Just before the fudge candies, add 1 cup chopped cashews.

## Silver Spoon Chocolate–Chestnut Fudge

Drain a 10-ounce jar of chestnuts packed in vanilla syrup and substitute syrup for an equal amount of whipping cream. Also add 2 (1 ounce) squares unsweetened chocolate, grated. Just before the fudge candies, add 1 cup chestnuts, coarsely chopped.

**Silver Spoon Coconut Fudge**

**Replace whipping cream with 2/3 cup cream of coconut. You will also need higher heat to bring the fudge to a boil, and it should be stirred frequently. After removing from heat, add 1 tablespoon ice cold butter and 1/2 teaspoon vanilla extract. Add 1 cup shredded coconut just before fudge totally candies.**

**Silver Spoon Piña Colada Fudge**

**Replace whipping cream with 2/3 cup cream of coconut. You will also need higher heat to bring the fudge to a boil, and it should be stirred frequently. After removing from heat, add 1 tablespoon ice cold butter and 1/2 teaspoon vanilla extract. Add 1/2 cup diced dried pineapple in place of or in addition to coconut (in which case, reduce the coconut to 1/2 cup) just before fudge totally candies.**

**Silver Spoon Pistachio Fudge**

**After removing fudge from heat, add 1 tablespoon ice cold butter and replace vanilla extract with 1 teaspoon pistachio flavoring, plus several drops of green food coloring without stirring. Just before the fudge completely candies, add 1/2 to 1 cup chopped pistachio nuts.**

# 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.**

# Skillet Fudge

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2 ounces unsweetened chocolate  
2 cups granulated sugar  
1/2 teaspoon salt  
1/3 cup light Karo® syrup  
1/2 cup milk  
1 teaspoon vanilla extract  
2 tablespoons butter  
1 cup chopped nuts (optional)

Place first 5 ingredients in large cold cast iron skillet. Let come to a full rolling boil and cook to 236 degrees F, stirring constantly with a wooden spoon.

Set aside to cool to lukewarm (110 degrees F) without stirring.

Add butter and vanilla extract. Beat with mixer for 8 minutes on low speed. Add nuts, if desired. Pour into buttered dish or pan and score.

When cool, cut into squares.

Makes about 1 1/4 pounds.



# Smith College Fudge

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1 cup granulated sugar  
1 cup brown sugar  
1/4 cup molasses  
1/2 cup whipping cream  
2 ounces unsweetened chocolate, coarsely chopped  
4 tablespoons butter  
1 1/2 teaspoons vanilla extract  
1/2 cup chopped nuts (optional)

In a saucepan, combine the two sugars, molasses, cream and chocolate. Cook over medium heat, stirring until the sugar and chocolate have melted. Clip a candy thermometer to the side of the saucepan. Continue cooking, without stirring, until the mixture reaches the soft-ball stage (238 degrees F).

Remove the pan from the heat, stir in the butter, vanilla extract and nuts, if desired, and cool slightly, until the mixture is tepid. Then beat it until the fudge begins to harden. Pour it out onto a buttered dish, and cut it into squares before the fudge is completely hard.

# S'Mores Fudge

---

1 1/3 cups semisweet chocolate chips  
2/3 cup sweetened condensed milk  
1 teaspoon vanilla extract  
1 1/3 cups miniature marshmallows  
2 graham crackers, broken into small pieces

Line an 8-inch square pan with aluminum foil; grease foil. Cook chips and condensed milk in a heavy saucepan over low heat, stirring constantly, until melted and smooth.

Remove from heat; let cool 2 minutes, then stir in vanilla extract and 1 cup of the marshmallows. Pour into lined pan. Stick graham cracker pieces and remaining marshmallows into fudge. Refrigerate 3 hours or until firm. Invert pan, peel off foil, invert fudge and cut in 1-inch squares.

## Lowfat S'Mores Fudge

Use reduced-fat semisweet chocolate-flavor baking chips, nonfat sweetened condensed milk and low-fat graham crackers.

# **Snickers Bar Fudge**

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**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.**

# **Snickers Fudge**

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## **Bottom Layer**

**1 cup (6 ounces) milk chocolate chips**

**1/4 cup butterscotch chips**

**1/4 cup creamy peanut butter**

**Combine the ingredients in a small saucepan; stir over low heat until melted and smooth. Spread onto the bottom of a lightly greased 13 X 9–inch pan. Refrigerate until set.**

## **Filling**

**1/4 cup butter**

**1 cup granulated sugar**

**1/4 cup evaporated milk**

**1 1/2 cups Marshmallow Crème**

**1/4 cup peanut butter**

**1 teaspoon vanilla extract**

**1 1/2 cups chopped salted peanuts**

**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 Crème, peanut butter and vanilla extract. Add peanuts. Spread over first layer. Refrigerate until set.**

## **Caramel Layer**

**1 (14 ounce) package caramels**

**1/4 cup whipping cream**

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

## **Icing**

**1 cup (6 ounce) milk chocolate chips**

**1/4 cup butterscotch chips**

**1/4 cup creamy peanut butter**

**In a 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–inch squares. Store in the refrigerator.**

**Yields 8 dozen.**

# Soda Cracker Fudge

---

**2 cups granulated sugar**

**3/4 cup milk**

**6 tablespoons peanut butter**

**1 cup butterscotch or chocolate morsels**

**24 finely crushed soda crackers**

**Boil sugar and milk about three minutes. Remove from heat and add peanut butter and morsels. Add cracker crumbs. Pour into a buttered 9-inch square baking dish. Cool and cut into squares.**

## Sour Cream Fudge

---

2 cups granulated sugar  
2 tablespoons white corn syrup  
2 tablespoons butter  
1 cup sour cream  
1 teaspoon vanilla extract  
1/2 cup walnuts

Mix sugar, corn syrup, butter and sour cream well. Cook over medium heat until soft-ball stage. Cool. Add vanilla extract. Cool to room temperature.

Beat until thick. Add nuts. Pour at once into buttered platter. Do not spread. Top will be glossy and uneven. Cut into 3/4-inch squares when firm.

# Soya Fudge

---

**2 tablespoons soya flour  
1 cup granulated sugar  
2 tablespoons cocoa  
1 tablespoon corn syrup  
2 tablespoons butter  
1/4 teaspoon salt  
1/2 cup milk  
1 teaspoon vanilla extract**

**Place sugar, cocoa, corn syrup, butter and salt in a saucepan. Add milk slowly, stirring mixture so it will be smooth. cover pan and bring to a boil. Remove cover, and clip a thermometer to the side of the saucepan. Cook until temperature reaches 240 degrees F.**

**Remove from heat and cool 3 minutes by setting pan into another pan containing cold water. Add vanilla extract. Stir in soya flour and beat until mixture begins to thicken. Pour into a greased pan. Mark into squares before fudge gets too hard.**

# Spiced Pumpkin Fudge

---

3 cups granulated sugar  
3/4 cup butter or margarine  
2/3 cup evaporated milk  
1/2 cup canned pumpkin  
1 teaspoon pumpkin pie spice  
1 (12 ounce) package butterscotch flavor chips  
1 (7 ounce) jar Marshmallow Crème  
1 cup chopped almonds, toasted  
1 teaspoon vanilla extract

In a heavy saucepan, combine sugar, butter, milk, pumpkin and spice; bring to boil, stirring constantly. Continue boiling over medium heat, stirring constantly until mixture reaches 234 degrees F on candy thermometer, about 10 minutes.

Remove from heat; stir in butterscotch chips. Add Marshmallow Crème, nuts and vanilla extract, mixing until well blended. quickly pour into greased 13 x 9-inch baking pan, spreading just until even. Cool at room temperature; cut into squares. Store tightly wrapped in refrigerator.



# Stained Glass Fudge

---

**1 1/2 pounds vanilla-flavored candy coating**  
**14 ounce sweetened condensed milk**  
**1/8 teaspoon salt**  
**1 1/2 teaspoons vanilla extract**  
**1 1/2 cups mini gumdrops, multi-colors (no black ones!)**

**In a heavy saucepan, over low heat, melt vanilla coating with sweetened condensed milk and salt. Stir in vanilla extract and gumdrops. Spread into a wax paper lined 9-inch square pan. Chill 2 hours or until firm.**

**Turn onto cutting board; peel off paper and cut into squares. Store covered at room temperature.**

**Makes 2 1/2 pounds.**

**Microwave: In 2-quart glass container, melt vanilla coating with sweetened condensed milk and salt on HIGH for 3 to 5 minutes, stirring after each 1 1/2 minutes. Proceed as above.**

# Strawberry Fudge

---

**3 cups granulated sugar**  
**4 tablespoons strawberry gelatin**  
**1/8 teaspoon salt**  
**3/4 cup milk**  
**1/2 cup half-and-half**  
**1 tablespoon white corn syrup**  
**2 tablespoons butter or margarine**  
**1 teaspoon vanilla extract**  
**1/4 cup finely chopped pecans or walnuts**

**Combine first 6 ingredients in a buttered 3-quart heavy saucepan. Bring mixture to boil over medium heat, stirring constantly. Cook without stirring until candy thermometer reaches 230°F or until it makes a soft ball when tested in cold water. Remove from heat. Add butter or margarine and vanilla extract; do not stir! Cool without stirring until outside of pan becomes lukewarm.**

**Stir in nuts and beat until candy loses its gloss. Pour into 3 dozen paper bonbon cups or onto a buttered platter.**

# Strawberry Fudge Balls

---

8 ounces cream cheese, softened  
1 (6 ounce) cup semisweet chocolate morsels, melted  
3/4 cup vanilla wafer crumbs  
1/4 cup strawberry preserves  
1/2 cup pecans or walnuts, toasted and finely chopped  
Powdered sugar

Beat cream cheese at medium speed with an electric mixer until fluffy. Add melted chocolate, beating until smooth. Stir in wafer crumbs and preserves; cover and chill 1 hour.

Shape mixture into 1-inch balls, roll in nuts or powdered sugar. Store in an air-tight container in refrigerator, or freeze up to 2 months.

**Yield: 2 dozen**

# Sugarless Chocolate Fudge

---

**16 ounces cream cheese softened**

**2 (1 ounce) squares unsweetened chocolate, melted and cooled**

**24 packages aspartame sweetener (equivalent to 1/2 cup sugar)**

**1 teaspoon vanilla extract**

**1/2 cup chopped pecans**

**Beat cream cheese, chocolate, sweetener and vanilla extract until smooth. Stir in pecans. Pour into an 8-inch square baking pan lined with foil. Cover and refrigerate overnight.**

# Summer Fruit Fudge

---

8 ounces cream cheese  
1/2 teaspoon cinnamon  
1/4 teaspoon grated nutmeg  
1/4 teaspoon salt  
12 ounces white chocolate, melted, cooled  
3 cups sifted confectioners' sugar  
1 1/4 cups toasted, finely chopped blanched almonds  
1 cup fresh blueberries

Line an 8-inch-square pan with a 15-inch length of foil, pressing it into corners and against sides to make a smooth lining.

In a large bowl, beat cream cheese, cinnamon, nutmeg and salt until perfectly smooth. Beat in white chocolate.

At medium-low speed, add confectioners' sugar, 1 cup at a time. Increase speed to high; beat 2 minutes. Fold in 1 cup nuts, then berries.

Add to prepared pan; smooth top. Sprinkle with remaining nuts. Lightly press into surface. Cover and refrigerate 8 hours or overnight.

Turn fudge out onto work surface; carefully peel off foil. Turn fudge right side up. Store in refrigerator. Serve cold.

Makes 2 1/2 pounds.

# Superior Fudge

---

2 (12 ounce) package chocolate chips  
1/2 cup chopped walnuts  
1/4 cup butter, cut into pieces  
1/2 teaspoon salt  
1/2 teaspoon vanilla extract  
1/4 teaspoon peppermint extract  
2 cups granulated sugar  
1 cup evaporated milk  
12 large marshmallows, cut into halves

Combine chocolate chips, walnuts, butter, salt and flavorings in a bowl. Combine the sugar, evaporated milk and marshmallows in 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 8–inch square dish. Let stand until set.

Yields 1 1/2 pounds.

# Sweet Potato Fudge

---

**2 cups granulated sugar**  
**1/2 cup whole milk**  
**1/4 teaspoon pumpkin pie spice**  
**1/4 cup mashed cold sweet potato or canned pumpkin**  
**1/2 cup (1 stick) butter, cut up (no substitutions)**  
**1 cup Marshmallow Crème**  
**8 ounces white chocolate chips**  
**1/2 teaspoon real vanilla extract**

**Mix sugar, milk, pumpkin pie spice, sweet potato and butter in large saucepan. Cook to firm ball stage (236 degrees F). Do not overcook!**

**Remove from heat and stir in remaining ingredients. Stir until firm enough to pour into buttered 8-inch square pan. This fudge sets up very quickly, so have your pan ready. Store in a covered container.**

# **The Judge's Praline® Fudge**

---

**1 1/2 cups granulated sugar**  
**1 small can evaporated milk (2/3 cup)**  
**3 tablespoons butter or margarine**  
**18 ounces semisweet chocolate pieces**  
**3 cups miniature marshmallows**  
**1/2 cup chopped pecans**  
**1/3 cup Praline® Liqueur**

**Combine sugar, evaporated milk and butter in a medium size heavy saucepan. Bring to a boil over medium heat, stirring constantly. Cook for 6 minutes or until candy thermometer reaches 227 degrees F.**

**Remove from heat. Add chocolate chips and marshmallows; stir until melted and mixture is smooth. Quickly stir in pecans. Add Praline® Liqueur. Spoon into buttered 8-inch square pan. Chill until set.**

**Makes 64 one-inch squares.**



# **Toll House® Fudge**

---

**2 tablespoons butter**  
**1 1/2 cups granulated sugar**  
**2/3 cup evaporated milk**  
**1/4 teaspoon salt**  
**2 cup miniature marshmallows**  
**1 1/2 cups semisweet chocolate chips**  
**1 cup chopped walnuts**  
**1 teaspoon vanilla extract**

**Bring butter, sugar, evaporated milk and salt to a boil in medium-size, heavy saucepan over medium heat, stirring constantly. Boil for 4 to 5 minutes, stirring constantly.**

**Remove from heat. Stir in marshmallows, morsels, walnuts and vanilla extract. Stir vigorously until marshmallows are melted. Pour into foil-lined 8-inch square pan. Sprinkle with walnuts if desired.**

**NOTE: You may substitute butterscotch chips for chocolate chips.**

# Tropical Fudge

---

**1 1/4 cups granulated sugar**  
**1/2 cup molasses**  
**1/3 cup hot water**  
**2 tablespoons butter or margarine**  
**1/4 teaspoon salt**  
**6 ounces semisweet chocolate pieces**  
**2 cups finely chopped Brazil nuts**  
**1 can flaked coconut**  
**1/2 cup finely chopped Brazil nuts**

**In a saucepan, mix together 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 degrees F). Remove from heat; add chocolate; do not stir. Cool to 150 degrees F, and stir until chocolate is well blended. Add 2 cups Brazil nuts and coconut. Pour into buttered 8-inch pan, and press in 1/2 cup Brazil nuts over the top. Let stand in cool place several hours before cutting into squares.**

# 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.**

## 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.**

## 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.

# Vanilla Fudge

---

**3 cups granulated sugar**  
**1/2 cup (1 stick) margarine**  
**3/4 cup evaporated milk**  
**12 ounces vanilla chips**  
**1 cup Marshmallow Crème**

**Mix sugar, margarine and milk in heavy pan. Bring to a boil and boil two minutes. Remove from heat; stir in vanilla chips and Marshmallow Crème. Stir until mixture is smooth. Pour into a buttered jellyroll pan and chill until set. Fudge is easier to cut before it gets cold.**

**Makes 2 1/2 pounds.**

# Vanilla Nut Fudge

---

**1 (3 3/4 ounce) box regular vanilla  
pudding mix (not instant)  
1/2 cup evaporated milk  
1 cup granulated sugar  
1 tablespoon butter  
1/2 cup chopped nuts**

**Combine in saucepan pudding mix, evaporated milk, sugar, butter and nuts. Mix until smooth. Cook and stir over medium–high heat until mixture boils. Lower heat to medium–low and boil slowly 3 minutes, stirring constantly. Remove from heat and beat until thick and loses its shine. Spread into buttered 8–inch pan. Let stand until firm. Cut into squares.**

# 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.**

**NOTE: You may add nuts when you put in the vanilla extract.**



# Vanilla Wafer Fudge

---

**6 ounces semisweet chocolate chips**  
**3 ounces cream cheese**  
**2 cups crushed vanilla wafer crumbs (about 40 wafers)**  
**1/4 cup confectioners' sugar**  
**1/4 cup honey**  
**1/2 teaspoon vanilla extract**  
**1/8 teaspoon salt**  
**1/2 cup chopped nuts**

**Place chocolate chips and cream cheese in top of double boiler over hot water and heat until melted. Remove from heat and stir in confectioners' sugar, honey, vanilla extract, salt and crumbs. Blend well. Add nuts. Using a level tablespoon, form into 1-inch balls. Roll in finely chopped nuts. Chill until firm.**

## **Variations**

**Press a nut into top of each ball, instead of rolling in nuts**

**Press mixture evenly into buttered 8-inch square pan. Chill until firm and cut into squares.**

# Vassar Fudge

---

**2 cups granulated sugar**  
**2 ounces unsweetened chocolate**  
**1 cup whipping cream**  
**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 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.**

# 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.**

# Walnut Truffle Fudge

---

**3 cups semisweet chocolate, chopped**  
**1 (14 ounce) can sweetened condensed milk**  
**Pinch of kosher salt (Be careful to only add very little, about 10 to 12 grains)**  
**1 tablespoon kirsch or brandy (optional)**  
**1/4 cup sweet butter**  
**1 cup toasted chopped walnuts**

**Melt all ingredients in the top of a double boiler and whisk until well combined. Mix in nuts and pour into a 9-inch square cake pan lined with plastic wrap or aluminum foil. Refrigerate for 2 to 3 hours until firm.**

**Remove from pan and cut into 1-inch squares or diamonds. Serve at room temperature or slightly chilled in warm weather.**

**NOTE: This recipe can be made with any type of nut or add white chocolate chips or dried fruits.**

# 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.

# 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.**

# White Chocolate Creme Fudge

---

**3 cups granulated sugar**  
**1 cup evaporated milk**  
**6 tablespoons (3/4) stick butter**  
**1 pint Marshmallow Crème**  
**12 ounces white chocolate, cut into small pieces**  
**1 cup chopped pecans**  
**4 ounces candied cherries or other candied or dried fruit**

**Bring sugar, milk and butter to a boil over low heat, stirring constantly. Cook to 237 degrees F on a candy thermometer.**

**Remove from heat and add Marshmallow Crème, white chocolate, nuts and cherries. Stir until the marshmallow crème and chocolate are melted. Pour into a buttered 13 x 9-inch pan. Cool, then cut into 6 dozen pieces.**

# White Chocolate Fudge

---

**8 ounces cream cheese, softened**  
**4 cups sifted confectioners' sugar**  
**1 1/2 teaspoons vanilla extract**  
**12 ounces vanilla-flavored candy coating, melted**  
**3/4 cup chopped pecans**

**Beat cream cheese at medium speed with an electric mixer until smooth; gradually add sugar and vanilla extract, beating well. Stir in candy coating and pecans. Spread into a buttered 8-inch square pan; refrigerate until firm. Cut into small squares.**



# White Christmas Jewel Fudge

---

**3 (6 ounce) packages premium white chocolate**  
**1 (14 ounce) can sweetened condensed milk**  
**1 1/2 teaspoons vanilla extract**  
**1/8 teaspoon salt**  
**1/2 cup chopped green candied cherries**  
**1/2 cup chopped red candied cherries**

**Over low heat, melt chocolate with sweetened condensed milk, vanilla extract and salt. Remove from heat; stir in cherries. Spread into foil-lined 8- or 9-inch square pan. Chill for two hours or until firm.**

**Turn fudge onto cutting board; peel off foil and cut into squares. Store covered in refrigerator.**

## **Rum Raisin White Fudge**

**Omit vanilla extract and cherries. Add 1 1/2 teaspoons white vinegar, 1 teaspoon rum flavoring and 3/4 cup raisins. Proceed as above.**

## **Toasted Nutty White Fudge**

**Omit cherries. Add 1 cup chopped toasted nuts. Proceed as above.**

# Whoppers Fudge

---

**1 (12 ounce) package Guittard's or Hershey's premium white chips**  
**1 teaspoon vanilla extract**  
**6–7 ounces Marshmallow Creme**  
**5 ounces evaporated milk**  
**2 1/2 cups sugar (extra–fine granulated preferred)**  
**1/2 cup butter**  
**2 1/2 cups Whoppers, cut into halves (reserve 36 halves)**

**Line a 9–inch pan with aluminum foil and set aside.**

**Place white chips, vanilla extract and Marshmallow Creme into a 3–quart saucepan (or Pyrex bowl) and set aside.**

**Heat milk at medium setting until warm then add sugar. Bring to a rolling boil (medium–high), stirring constantly with a wooden spoon. Continue boiling until the boiling temperature reaches 235 degrees F but do not exceed 9 minutes rolling boiling total. Remove from heat and add butter. Stir until dissolved (but no more than 30 seconds) .**

**Pour hot mixture over white chips, vanilla extract and Marshmallow Creme without scraping the sides of the hot saucepan. Mix until the chocolates are melted and mix thoroughly. Mix in Whoppers immediately before casting and fold over only 3 times. Cast into prepared pan. Cool at room temperature. As fudge cools in pan, place reserved whopper halves on surface, spreading evenly.**

**Chill in refrigerator prior to cutting. Remove from pan, remove foil, then cut into squares.**

# World Famous Peanut Butter Fudge

---

2 cups milk  
1 cup granulated sugar  
1 cup peanut butter  
1 (7 ounce) jar Marshmallow Crème  
1 teaspoon vanilla extract

Stir sugar into milk over medium heat until sugar is dissolved, leave on medium heat without stirring until mixture reaches soft ball stage (it will start to turn a pale gold color).

Remove from heat; immediately stir in peanut butter, Marshmallow Crème and vanilla extract, in that order. Stir rapidly because mixture will thicken quickly. When it is completely mixed and thickened, pour out into a buttered 8-inch square pan. Refrigerate for 30 minutes, then cut into squares. This will melt in your mouth!

# 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.**

# Yogurt Fudge

---

2 cups firmly packed light brown sugar  
1 cup unflavored yogurt  
Dash of salt  
2 tablespoons butter  
1 cup firmly packed marshmallows, miniature or standard  
1 teaspoon vanilla extract

Lightly oil inside of 1 1/2 – to 2–quart saucepan.

Combine sugar, yogurt, and salt in pan. Cook over low heat, stirring constantly, until sugar is completely dissolved and mixture comes to boil.

Wipe down sugar crystals above liquid line, using clean pastry brush dipped in cold water. Cook until mixture reaches soft–ball stage (238 degrees F). If syrup looks curdled, no not worry; it will become creamy as it is beaten. Remove from heat immediately. Add butter and marshmallows; **DO NOT STIR**. Allow mixture to cool to 110 degrees F or until pan feels warm to touch. Add vanilla; beat vigorously until fudge is thick and has lost glossy look. Pour into 8–inch square pan to cool. Cut into squares when cool. Yield 1 pound.

**Yogurt Nut Fudge:** Add 1/2 cup chopped or broken nut meats to mixture before spreading in pan to cool.