

185 CyberHobo's Fudge Recipes



Theses recipes are provided by the "CyberHobo"
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**Use these for your personal use! You can give them to you family and friends!
Please don't sell them! If you do your taking food out of my mouth.**

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1. AFTER DINNER MINT FUDGE

2 c Sugar
1/3 c Cocoa
Pinch Salt
2/3 c Milk
2 tb Light corn syrup
1/4 c Butter or margarine
3 tb Creme de menthe

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

2. ALMOND FUDGE

2/3 cup Sweetened Condensed Milk
1 2/3 cup White Chips (10-12 oz.)
1 1/2 cup Almonds Slivers, Toasted
1/2 tsp Vanilla Extract

Line 8" x 8" with aluminum foil and butter lightly. Melt white chips and sweetened condensed milk over very low heat, until mixture is smooth stirring constantly. Remove from heat. Stir in almonds and vanilla extract. Pour into prepared pan. Cool at room temperature. Makes 1 1/2 pounds fudge.

TIP: Toast almonds by spreading on a aluminum foil lined cookie sheet. Bake at 350°F for 8-10 minutes.

NOTE: This is not really a "fudge" as much it is a "fondant." This creates a confection similar to a Nestle's White Chocolate Almond Candy Bar.

3. APPALACIAN FUDGE

4 1/2 c Sugar
Salt
1/4 lb Butter
1 large can evaporated milk
12 oz Semi-sweet chocolate chips
5 Hersery bars
1 pt Marshmallow cream

In large bowl put in the chocolate bars (broken bits) and the marshmallow cream. Grease a 9x13 inch cake pan with butter or margarine. In a fairly deep pot put in the sugar, salt, milk, and butter. Mix well; put on medium heat, stirring constantly, until it comes to a full boil. Let boil for 13 minutes (exactly) remove from stove; pour over chocolate bits, milk chocolate and marshmallow cream. Beat till smooth. Refrigerate for about 2 to 3 hours Cut into pieces. Keep refrigerated so it will stay moist and creamy. Can be frozen; will not turn white. You can also add walnuts or pecans.

4. APPLE - PEANUT BUTTER FUDGE

6 oz Semisweet chocolate pieces
1/2 Marshmallow fluff jar
1/2 c Peanut butter
1 t Vanilla
2 c Sugar
2/3 c Apple juice
Chopped peanuts (opt.)

Mix semisweet chocolate pieces, half jar marshmallow fluff, peanut butter and vanilla. Set aside. In buttered heavy 2-quart saucepan, mix sugar and apple juice. Cook and stir until sugar dissolves and mixture boils. Cook to soft-ball stage or until candy thermometer registers 240 F, stirring frequently. Remove from heat; quickly add marshmallow mixture. Stir until just blended. Pour into buttered 9" square baking pan. Top fudge with chopped peanuts, if desired. Cool. Cut into squares. Makes 3 dozen 1-1/2 inch pieces.

5. APRICOT FUDGE

2 c Sugar
2/3 c Water
3 tb Light Corn Syrup
1/4 ts Salt
1/3 c Apricot Preserves

Generously grease an 8x8-inch cake pan. In a 2-quart saucepan, mix the sugar, water, corn syrup and salt until well combined. Stirring with a wooden spoon, bring the batch to a full boil over high heat. When the mixture starts to boil, cover the saucepan and allow to boil for 1 minute. Remove the cover and wash down the sides of the pan with a pastry brush dipped in hot water. Clip a candy thermometer onto the side of the pan and cook at high heat, 5 to 8 minutes or until mixture reaches 240 degrees. Remove the saucepan from the heat and without removing the thermometer, allow mixture to cool to 150 degrees and then add the preserves. Beat with an electric mixer on low speed for 4 minutes. Pour the mixture into the cake pan. Allow to cool at room temperature for 45 minutes, then with a wet knife, score the top into 1-inch squares. Refrigerate for 1 hour. Remove from the refrigerator and place a piece of wax paper on top of the fudge. Turn the pan upside down onto to a work surface to remove fudge from pan. Turn fudge right-side up and with a wet knife, cut the fudge into 1-inch pieces, wiping the blade between each cut to insure clean slices. Wrap and store pieces in the refrigerator. Makes about 3 dozen pieces.

6. BAILEY'S TRUFFLE FUDGE

3 c Semisweet chocolate chips
1 c Vanilla chips OR... More chocolate chips*
1/4 c Butter
3 c Powdered sugar
1 c Bailey's Irish Creme
1/2 c Chopped nuts; optional

TRUFFLE TOPPING:

1 c Semisweet chocolate chips
1/2 c Vanilla chips OR... More chocolate chips*
2 tb Butter; cut in pieces
4 tb Bailey's Irish Creme

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

FUDGE: Melt all chips with butter until they are soft enough to stir smooth. Do not overheat. Add chocolate/butter mixture to powdered sugar and Baileys. Stir until smooth. Add nuts, if desired. Mix well. Place fudge in an 8-inch square pan sprayed with vegetable spray. Lay a sheet of plastic wrap on top and gently press to smooth fudge.

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

7. BLACK & WHITE FUDGE

Black part:

3 c Sugar
4 tb Cocoa
1 1/2 tb Corn syrup, light
1 tb Vanilla extract
2 tb Butter or margarine
1 1/2 c Cream

White part:

3 c Sugar
1 1/2 tb Corn syrup, light
1 1/2 c Cream
1 tb Vanilla extract
2 tb Butter or margarine

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

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

8. BLACK WALNUT FUDGE

3 c Sugar
1/4 ts Cream of tartar
1/4 ts Salt
1 c Milk
2 tb Butter
1 t Black walnut extract
1/2 c Walnuts, chopped

Cook sugar, cream of tartar, salt and milk to soft ball stage, stirring frequently. Wipe down sides of pan to remove crystals. Remove from heat; add butter. Cool without stirring, until lukewarm. Add extract and nuts; beat until creamy. Pour into a greased square pan; cut into squares. Makes 1 1/2 pounds.

9. BLUE RIBBON FUDGE

2 c Sugar
6 oz Evaporated milk
Dash Salt
1 t Corn syrup
4 oz Unsweetened chocolate
2 tb Butter
1 t Vanilla
Walnuts

Butter sides of heavy 2 quart saucepan. In it combine sugar, milk, chocolate, salt and corn syrup. Cook and stir over medium heat until chocolate melts and sugar dissolves. Cook to soft ball stage (234 F). Remove from heat; add butter without stirring. Cool to lukewarm (110 F); add vanilla and beat vigorously until fudge stiffens and loses its gloss. Quickly stir in walnuts; push from pan (don't scrape sides) into buttered shallow pan. Score while warm, cut when firm.

10. BORDEAUX FUDGE & VARIATIONS

1 tbl. Butter
2 cup Sugar
1/2 cup Light Cream (or Half-and-Half)
1/2 cup Milk
1 tbl. Corn Syrup (light)
1 tsp. Vanilla Extract
1/2 tsp. Salt

Prepare a 2 quart sauce pan using a non-stick vegetable spray. Combine sugar, milk, cream, syrup and salt in sauce pan and cook at medium heat until it boils. Stir gently and continue to boil at lowest heat (Med to Med-High) until boiling temperature reaches 236-238°F. Remove from heat and add butter, stir gently, then let sit without stirring. When cooled to a lukewarm (roughly 110°F) beat vigorously until it begins to lose its gloss (5-10 minutes). Spread into loaf pan (8" x 4"). Double recipe to make enough to fill an 8" x 8" pan. Score when warm and cut when cool. Makes about 1 pound. Bordeaux Fudge serves as the backbone for a wide variety of popular non-chocolate fudges. A couple variations include:

Almond Fudge: Add 1/4 tsp. almond extract before spreading. Add 1/2 cup sliced almonds immediately before casting.

Cherry Fudge: Add 1/4 cup chopped candied cherries immediately before casting. (Candied cherries are significantly drier than Maraschino Cherries. If you're going to use Maraschino Cherries first cut them into 1/8th's and let sit out overnight to dry.)

Rum Raisin Fudge: Add 1/4 tsp. rum extract when you add the butter. Add 1/2 cups raisins immediately before casting. Separate the clumps of raisins while measuring.

Peanut Butter Fudge: Add 2-3 cups (16-24 oz.) of chunky peanut butter (I prefer Jif or Skippy) when you add the butter.

Cappuccino Fudge: Add 2-3 heaping teaspoons of instant cappuccino mix (like General Foods's International Flavors) right after the butter.

11. BOURBON FUDGE

2 c semisweet chocolate chips
1 can (14 oz) sweetened condensed milk
1/4 c bourbon
1/2 ts orange extract
1 pk (3/4 oz) slivered almonds

Combine chocolate chips and milk in large bowl and cover loosely. Cook in microwave for 3 minutes on High. Remove from microwave and stir until smooth. Add bourbon and orange extract; mix well. Grease an 8-inch square pan and sprinkle bottom of pan with almonds. Pour mixture in pan; let stand until firm or chill in refrigerator.

12. BROWN SUGAR FUDGE

1 c White Sugar; Granulated
1 c Light Brown Sugar; Firm Pack
1/2 c Heavy (Whipping) Cream
3 tb Molasses
2 oz Unsweetened Chocolate; 2 Squares
4 tb Butter; 1/2 stick
1 1/2 ts Vanilla
1/2 c Chopped Nuts; Optional

Prewarm the thermometer in hot water; use a 2-quart saucepan; butter the upper sides (inside) of the saucepan; measure all ingredients except the vanilla and optionals, and dump into the saucepan. Grease and if necessary, line a 5 X 10-inch pan. Fill glass with ice cubes and water and the sink with 1/2 inch of cold water.

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

Boil, after washing down any crystals that may have formed with a pastry brush dipped in hot water from the thermometer bath, using as little water as possible. Introduce the prewarmed thermometer. Reduce the heat while keeping the fudge at a boil. Stir no more than necessary.

Test the fudge mixture in the ice-cold water when the mixture thickens and bubbles become noisy. Ball,

formed in ice water, should hold its shape until the heat from your hand begins to flatten it and should be al dente (slightly chewy) -- between 230F and 240F. Because of the molasses and brown sugar, it can ball at a lower temperature than some other fudges.

Shock by placing the saucepan in the cold water in the sink. Seed by adding, without stirring, the vanilla. Then allow to cool. Stir when luke warm and "skin" forms on the top (110 degrees F). Return the thermometer to its hot water bath to soak clean. Stir the fudge thoroughly but not vigorously by hand, with an electric mixer, or with a food processor. Pause frequently to allow the fudge to react.

Watch for the fudge to thicken, lose its sheen, and become lighter in color or streaked with lighter shade, give off some heat, 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 the center when the processor is stopped.

Add 1/2 Cup Chopped Nuts (walnuts, pecans, or hazelnuts) before the fudge totally candies. Pour, score, and store when cool in an airtight container in the refrigerator or at room temperature. YIELD: 1 pound of fudge. Recipe is easily doubled and can be frozen.

13. BUTTERMILK FUDGE

1 cup Buttermilk
1 teaspoon Baking soda
2 tablespoons Corn syrup
2 tablespoons Butter or margarine
2 cups Sugar
1 teaspoon Vanilla
1 cup Chopped pecans

Butter an 8-inch square pan. Lightly butter side of a 3-quart saucepan. Combine buttermilk and baking soda in prepared saucepan, then add corn syrup, butter and sugar. Cook over medium heat, stirring constantly, until sugar dissolves and mixture comes to a boil. Wash down sides of pan with pastry brush frequently (dipped in hot water) to remove sugar crystals. Add candy thermometer, reduce heat to low. Stir mixture occasionally. Continue to cook until mixture reaches the soft-ball stage (238 F). Pour into large heat-proof mixer bowl. Cool to lukewarm. Add vanilla and beat with heavy-duty electric mixer until thick. Beat in pecans when candy starts to lose its gloss. Spread in prepared pan. Score fudge into squares with knife. Refrigerate until firm. Cut into squares. Store in refrigerator. Makes about 1 pound.

NOTE: Mixture boils up!! Make sure to use a large 3 quart saucepan!!

14. BUTTER RUM FUDGE

2 1/2 c Firmly packed brown sugar
1 c Sugar
1/2 c Butter or margarine
1 c Non-dairy liquid coffee Cream
2 1/4 c Butterscotch wafers OR... Chopped butterscotch blocks
4 1/2 c Marshmallow creme
1 c Chopped pecans or other nut
1/2 c Raisins
1/2 ts Vanilla
1 t Butter-rum flavoring

Combine sugar, butter, and coffee cream in a heavy 2 1/2-quart saucepan. Place on medium heat and stir until butter is melted. Cook without stirring to 238 degrees F., about 15 minutes. Remove from heat; add butterscotch and marshmallow. Stir until thoroughly blended. Add nuts, raisins, and flavorings. Pour into 2 greased 8-inch square pans. Let set several hours until firm. Cut into squares. Keep in closed container. Makes about 98 pieces.

15. BUTTERSCOTCH FUDGE

1/4 c Butter
3/4 c Sour cream
1 c White sugar
1 t Vanilla
1/4 t Salt
1/2 c Nuts
1 c Brown sugar
2 T White syrup

Melt butter. Add brown sugar and heat to boiling. Add white sugar, sour cream and salt. Cook to 236 degrees. Cool. Add vanilla and nuts, then beat until thick. Pour into buttered pan.

16. BUTTERSCOTCH NUT FUDGE

1/4 cup Butter (1/2 stick)
1 cup Sugar
1 cup Brown Sugar
3/4 cup Sour Cream
1 tsp Vanilla
1 cup Chopped Nuts (Almonds, Walnuts, Pecans)

Bring butter and and sugar to a boil over medium heat. Add sugar and sour cream. Continue to boil until 236°F. Remove from heat and leave undisturbed until cool enough to touch pan (about 110°F). Beat mixture until it begins to resist then add vanilla and nuts. Spread into a prepared 8 x 8" buttered pan.

VARIATION: Melt 3/4 cup chocolate chips in a microwave and dribble across the top of the finished fudge.

17. BUTTERSCOTCH PEANUT BUTTER FUDGE

12 oz Butterscotch chips
1/2 c Chunky peanut butter
2/3 c Sweetened condensed milk
1/2 c Walnuts (chopped)

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

18. BUTTERSCOTCH SOUR CREAM FUDGE

1/4 cup Butter
1 cup Brown sugar
1 cup Sugar
3/4 cup Sour cream
1 t Vanilla
1/2 cup Chopped pecans or walnuts
1/4 cup Pecan or walnut halves

Melt butter in a heavy saucepan. Add the brown sugar and heat to boiling. Add the sugar and sour cream, and cook over medium heat until sugar dissolves. Raise heat slightly, and cook until mixture reaches 236°F on a candy thermometer. Remove from heat, and do not stir. Allow to cool at room temperature to lukewarm (pan bottom barely warm to the touch). Beat until mixture holds its shape and loses its gloss. Quickly add the vanilla and nuts. Working fast, spread the candy in a buttered 8-inch square dish. Cool and cut into squares. Garnish with pecan or walnut halves. Makes about 4 dozen pieces.

19. CANDY BAR FUDGE

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

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

20. CANDY CANE FUDGE

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

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

21. CARAMEL FUDGE

2 cup Sugar
2 tsp Corn Syrup (light)
2/3 cup Evaporated milk
10 oz Caramel sauce
1/4 tsp Maple flavor
1 tsp Vanilla
1/2 cup Chopped Nuts (optional)

Line 9"x 9" pan with aluminum foil and butter sides. Combine sugar, milk, corn syrup and caramel sauce in a medium sauce pan and heat on medium until boiling. Stir continuously. Continue to boil until 235°F using a candy thermometer. Remove from heat. Stir in vanilla and maple flavoring and nuts. Pour into pan; allow to cool; cut into squares.

Note: Caramel sauce can be found in the ice-cream topping section of the store.

22. CARDAMOM FUDGE

2 Cup Sugar
2/3 Cup Milk
1/4 Tsp Salt
2 Tbsp Light Corn Syrup
2 Tbsp Butter
1/2 Tsp Ground Cardamom
1/4 C Chopped Walnuts
1/4 C Chopped Pistachios

Cook sugar, milk, salt and corn syrup in 2-quart saucepan over medium heat, stirring constantly, until sugar is dissolved. Cook, stirring occasionally, to 240 F on candy thermometer or until small amount of mixture dropped into very cold water forms soft ball that flattens when removed from water. Remove from heat. Add margarine. Cool mixture to 120 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 9x5x3-inch loaf pan. Let stand until firm. Cut into 1-inch squares.

23. CAROB FUDGE #1

1 cup honey
1 cup peanut butter
1 cup carob powder
1/2 cup sesame seeds -- unhulled
1 cup sunflower seeds -- hulled
1/2 cup shredded coconut
1/2 cup chopped dates

In saucepan, heat honey and peanut butter until mixture bubbles slightly. Remove from heat. Stir in carob powder. Stir in sesame seeds, sunflower seeds, coconut and dates. Pour into greased 8x8 inch square pan. Refrigerate until firm, about 2 hours. Cut into squares. Makes about 16 pieces.

24. CAROB FUDGE #2

1 1/4 c Maple syrup
1 c Peanut butter
1 c Carob powder
1/2 c Sesame seeds
8 drops Peppermint extract
2 tb Arrowroot powder
1 t Vanilla

Heat the maple syrup and peanut butter on low to medium heat until hot and soft. Remove from heat and stir in the remaining ingredients. Press the mixture into a 9" or 10" glass pie plate or similar pan. Chill thoroughly. Cut and serve. Keeps up to 3 months refrigerated.

25. CARROT FUDGE

1 1/2 c Grated carrots
1/2 ts Lemon flavoring
3 1/2 c Sugar
1/2 c Sweetened condensed milk
1/2 c Water

Cook carrots, sugar, milk, and water, to soft ball stage (234 - 238 F). Remove from fire, add flavoring, and cool to room temperature. Beat until creamy. Pour into buttered pan, pat down to 1 inch depth, and when firm cut in squares. The grain is likely to be a little coarse due to the grated carrots.

NOTE: 1 cup Vanilla Chips may add a creamier flavor.

26. CASHEW FUDGE

1/2 c Butter; or margarine
1 c Brown sugar; packed
1/4 c Milk
1 3/4 c To 2 cups confectioners' sugar; sifted
1 c Cashews

Grease a 9-inch square pan. In a saucepan, melt the butter and add the brown sugar. Cook over low heat for 2 minutes, stirring constantly. Add the milk and continue cooking, stirring until the mixture boils. Remove from the heat and allow to cool. Gradually add the confectioners' sugar until the mixture is of fudge consistency. Add the nuts. Spread in the prepared pan and cool.

27. CHEDDAR CHEESE FUDGE

2 c shredded cheddar cheese (1/2 lb.)
1 c butter (2 sticks)
1/2 c cocoa
1 1/2 lb confectioners sugar
1 1/2 c nonfat dry milk (1/2 lb.)
1/2 tb vanilla

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

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

28. CHERRY VANILLA FUDGE

3 cups Sugar
1/2 teaspoon Salt
1 cup Light cream
1/2 cup Milk
1/4 cup Light corn syrup
2 tablespoons Butter or margarine
2 teaspoons Vanilla
1 cup Candied cherries -- quartered

Combine sugar, salt, cream, milk, corn syrup and butter in a large heavy saucepan. Cook over medium heat, stirring constantly, until mixture comes to boiling. Continue cooking, stirring occasionally, until candy thermometer reaches 238F (soft-ball stage). Remove from heat, leaving thermometer in the saucepan. Cool to 100F. Add vanilla. Beat briskly until fudge thickens and begins to lose its gloss. Stir in cherries. Pour into buttered 8" square pan. Cool. Cut into squares when firm. Makes 1 3/4 pounds.

29. CHOCOLATE FUDGE

2 cups sugar
2 squares chocolate
2/3 cup milk
2 tablespoons corn syrup
2 tablespoons butter

Combine and cook over low heat to 240 degrees. Remove and cool to 110 degrees. Add 1 teaspoon of vanilla and beat. Spread on buttered dish or pan.

30. CHOCOLATE BUTTERCREAM FUDGE

4 1/2 cup Sugar
12 oz. Evaporated Milk (NOT sweetened condensed milk)
12 oz. Milk chocolate chips
12 oz. Semi sweet Chocolate Chips
3 sticks Butter (1 1/2 cups - DO NOT use margarine)
3 tbs Vanilla
2 cup Chopped pecans... (or other nuts, optional)

Butter sides of large heavy pan. Boil milk and sugar, stirring constantly, until reaches soft ball on candy thermometer (about 234-236 °F). Remove pan from heat and add all chips, butter and vanilla. BEAT WITH WOODEN SPOON AT LEAST FIVE MINUTES..(VERY important). Pour into buttered pan or pans. Store in fridge.

31. CHOCOLATE BUTTERSCOTCH FUDGE

1 c Sugar
15 oz Sweetened condensed milk
1/2 c Water
6 oz Semisweet chocolate pieces
6 oz Butterscotch flavored pieces
1/4 c Butter or regular margarine
1 t Vanilla
1 c Chopped walnuts

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

32. CHOCOLATE CARAMEL WALNUT FUDGE

3 cups semisweet chocolate pieces
1 eagle brand condensed milk -- (14-oz)
1 dash 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. Spread evenly into foil-lined 8 or 9 inch square pan. Chill 2 hours until firm. Cut into small pieces. Makes 2 lbs of fudge.

33. CHOCOLATE COCOA FUDGE

3 tbsp Butter
2 cup Sugar
1/4 cup Light corn syrup
1/4 cup Cocoa Powder
1 cup Milk
1 tsp Vanilla
1 cup Pecans/Walnuts, Chopped

In a medium saucepan, mix the milk, sugar, cocoa, and corn syrup. Cook over high heat for 4 to 5 minutes, stirring constantly. Reduce heat and continue stirring until mixture forms a hard ball when dropped in a cold cup of water (about 236°F) Set aside, let cool and add butter to mixture, but DON'T STIR. After butter melts and mixture cools, stir in vanilla. Beat well until fudge hardens. Stir in pecans. Spread into a greased 9-inch pie pan. Let cool 10 minutes.

34. CHOCOLATE COCONUT FUDGE

1 1/2 c Half-and-half
2/3 c Light corn syrup
1 (1-oz) square unsweetened Chocolate
1/4 c Butter or margarine
2 ts Coconut extract
1/4 ts Salt
1 c Coconut; flakes; lightly toasted

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

35. CHOCOLATE COCONUT CHERRY CREAM FUDGE

1 1/4 c Sweetened condensed milk
2 tb Butter
2/3 c Vanilla chips
2 c Chocolate chips
1/2 c Dried pitted tart cherries; chopped
1/2 c Coconut

Line a 9" square pan with foil, leaving an overhang. Heat milk and butter until butter is melted. Measure out 2/3 cup and mix with vanilla chips until melted. Stir in cherries. Add chocolate chips to pan, stir until melted. Using half the vanilla mixture, drop by spoonfuls into pan, leaving spaces between. Sprinkle with half the coconut. Spread chocolate evenly on top, then spoon on remaining vanilla mixture. Sprinkle with remaining coconut. Chill until firm enough to cut, at least 8 hours. Lift fudge out using foil; cut into 1" squares.

36. CHOCOLATE CREAM CHEESE FUDGE

4 cup sifted powdered sugar
8 ounces Cream cheese, softened
4 ounces unsweetened chocolate, melted
1 tsp vanilla
1 dash salt
1/2 cup chopped nuts

Gradually add sugar to cream cheese, mixing well after each addition. Add remaining ingredients; mix well. Spread into greased 8-inch square pan. Chill several hours; cut into squares. Garnish with additional nuts, if desired. 1 3/4 pounds.

Variations: Omit nuts and vanilla; add few drops of peppermint extract and 1/4 cup crushed peppermint candy.... OR... Omit nuts and add 1 cup shredded coconut.... OR... Omit nuts and add 1/2 cup chopped maraschino cherries.

37. CHOCOLATE CREME FUDGE

3/4 C evaporated milk
1 1/2 C sugar
1/4 ts salt
1/4 C butter or margarine
1 C chocolate chips
3/4 C marshmallow creme
1 ts vanilla
1/2 C chopped walnuts or pecans

In a 3 quart heavy pan, combine evaporated milk, sugar, salt and butter. Bring to a rolling boil over medium-low heat, stirring. Cook, stirring for 5 minutes. (If heat is too high you will scorch it). Remove from heat and add chocolate chips. Stir until melted and quickly add marshmallow creme, vanilla and nuts. Stir until well blended. Pour into buttered 8 inch square pan and spread to make even layer. Cover and chill until firm. Cut and serve. (Store in refrigerator for up to 2 weeks.)

38. CHOCOLATE MARBLED FUDGE

2 c Sugar
2/3 c Heavy cream
1 c Milk
1/4 c Light corn syrup
1/4 ts Salt
1 t Vanilla
2 1/2 oz Semisweet chocolate pieces - chopped

Combine the sugar, cream, milk, corn syrup and salt in a heavy, large saucepan. Bring slowly to boiling, stirring constantly, until the sugar dissolves. Boil gently, stirring occasionally, until mixture reaches 238F on the candy thermometer or soft ball stage. Remove from heat. Cool for 5 minutes. Add the vanilla. Beat in vigorously until the mixture begins to thicken and lose its glossy look, about 5 minutes. Pour half the fudge into a well buttered 8x8x2-inch baking pan. Sprinkle evenly with half of the chocolate pieces. Pour in the remaining fudge. Sprinkle with the remaining chocolate pieces. Cool completely on a wire rack. Cut into 1- inch squares.

39. CHOCOLATE MARSHMALLOW FUDGE

1 lg Can Evaporated milk
1/4 lb Butter
4 c Sugar
2 pkgs. chocolate pieces (6 oz each)
1/2 Jar marshmallow cream

Combine first three ingredients in saucepan and cook to 234 degrees F, or until it forms a soft ball in cold water. Stir often. Remove from heat and fold in remaining ingredients. If desired, add chopped nuts. Pour into greased 8 X 13 inch pan. Refrigerate until firm. Cut into squares.

40. CHOCOLATE PEANUT FUDGE

1 1/2 cup Shelled peanuts, unsalted
3 tbsp Butter (salted or otherwise)
2 1/2 cup granulated sugar
1 cup whole milk
1/2 cup Hershey's unsweetened cocoa
pinch Salt
1 tsp Vanilla extract

ROAST THE PEANUTS: Preheat the oven to 325 degrees Fahrenheit. Spread the peanuts across a cookie sheet and very lightly spray (one quick pass) with butter flavored PAM or Non-Stick Crisco. Toast the peanuts on a baking sheet in the preheated oven until golden brown, about 6 to 7 minutes. Remove the peanuts from the oven and set aside until needed.

PREPARE THE FUDGE: Lightly coat the insides of a 9x9x2-inch square cake pan with 1/2 teaspoon butter. Heat the sugar, milk, cocoa, and salt in a 2 1/2-quart saucepan over medium heat. Stir until the mixture is smooth and the sugar is dissolved. Bring to a boil, then adjust heat to medium-low and allow the mixture to cook until it reaches a temperature of 238 degrees Fahrenheit, about 8-15 minutes. Use a rubber spatula to scrape down the sides of the saucepan every 5 to 6 minutes. Remove the pan from the heat. Place

the butter and vanilla on the top of the hot mixture and leave undisturbed until it cools to about 110-115°F. Vigorously stir. Fold in the peanuts and pour into the prepared cake pan. Score the surface and store in an airtight container between sheets of waxed paper.

41. CHOCOLATE PEANUT BUTTER FUDGE

4 1/2 cups sugar
1/4 pound butter
1 can (12 oz.) evaporated milk
1 dash salt
12 ounces chocolate chips
7 ounces marshmallow cream
1/2 cup peanut butter
1 teaspoon vanilla

Bring sugar, butter, evaporated milk and salt to a boil. Boil 15 minutes. Remove from heat. Add chocolate chips, marshmallow creme, peanut butter and vanilla. Beat until thick. Pour into 13 x 9 inch pan. Refrigerate.

42. CHOCOLATE POPCORN FUDGE

2 c Sugar
2 Squares unsweetened chocolate
1/4 c Sweetened condensed milk
3/4 c Water
1 1/2 c Popped corn, chopped
1 tb Butter or margarine
1 ts Vanilla
1/8 ts Salt

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

43. CHOCOLATE WALNUT FUDGE

2 c Icing sugar
1 c Cocoa
1 1/2 Butter or margarine
1 1/2 Chopped walnuts
Walnut halves

Sift together icing sugar and cocoa. Melt butter in a saucepan. Continue cooking until butter is hot and bubbly. Remove from heat. Blend hot butter into cocoa mixture. Stir in chopped nuts. Spread in a greased 8-inch square cake pan. Garnish with walnut halves. Chill until set. Store in refrigerator.

44. CHRISTMAS FUDGE #1

2 c Sugar
3/4 c Milk
1 t Karo syrup (corn)
1 t Vanilla
2 tb Butter
1 c Diced red or green candied cherries
1/2 c Chopped nuts

Mix together sugar, milk, and corn syrup in saucepan. Bring to boil, lower heat and simmer for 8-10 minutes, stirring occasionally. When a drop forms into a firm ball in cold water, remove from heat. Stir in butter and vanilla. Let cool. Beat well with a large spoon until mixture loses gloss. Quickly stir in candied fruit and nuts. Pour into buttered 8 or 9 inch square pan. When set, cut in squares.

VARIATIONS: For chocolate fudge, stir 4 tbsp cocoa into sugar before adding milk. For peanut butter flavor, substitute 3 tbsp peanut butter for the butter. Use chopped or diced dates, if desired, or coconut instead of fruits and nuts. Wrap in foil to store. This is an excellent fudge which keeps well.

45. CHRISTMAS FUDGE #2

3 c Sugar
1 1/2 c Non-dairy liquid coffee creamer
1 c Light corn syrup
1 t Salt
2 t Vanilla
2 c Candied pineapple and cherries (red and/or green cherries)
1 c Sliced almonds
1 1/2 c Broken pecan pieces

Combine sugar, cream, syrup, and salt in a heavy saucepan. Stir to dissolve sugar; cook to 236 degrees F without stirring. Remove from heat. Add vanilla and beat with electric mixer until mixture is creamy and begins to hold its shape. Stir in pineapple, cherries, almonds, and pecans by hand. Press into two buttered 8-inch square pans and chill until firm enough to cut. Let stand in refrigerator 24 hours before serving. Makes about 80 pieces.

46. CINNAMON CHOCOLATE FUDGE

12 tbsp. cocoa powder
4 tbsp. oil
3 cup sugar
2 tsp. cinnamon
2 tbsp. light corn syrup
1 1/4 cup milk
4 tbsp. margarine
1 tsp. vanilla
2 cup chopped walnuts

Stir oil, cocoa, sugar, cinnamon, corn syrup and milk in a 3 quart saucepan. Cook over medium heat, stirring until sugar dissolves. Scrape crystals from side of pan. Cook to 236 degrees on candy thermometer (soft ball stage). Remove from heat; add margarine and without stirring, let cool to 110 degrees or

lukewarm. Add vanilla. Stir or beat until mixture begins to thicken. Stir in nuts, continue stirring until candy holds its shape. Pour in greased 9x9 inch pan. Cool and cut into squares. Makes about 3 pounds.

47. COCOA FUDGE

2/3 c Cocoa
3 c Sugar
1 1/2 c Heavy cream or non-dairy liquid cream substitute
1/4 c Butter
1 t Vanilla

A good basic chocolate fudge. The use of whipping cream or non-dairy cream substitute makes stirring unnecessary. This makes a very creamy fudge. Combine cocoa, sugar, salt, and heavy cream in a large saucepan. Bring to a rolling boil; then reduce heat to medium and cook to 234 degrees F without stirring. Remove from heat and add butter and vanilla. Do not stir. Cool to lukewarm (about 110 degrees F). Beat by hand or with mixer until fudge thickens and loses some of its gloss. Quickly spread fudge in lightly buttered 8-inch square pan. When cool, cut into squares. Makes about 49 pieces.

48. COCONUT FUDGE

3 c Sugar
1 tb Light corn syrup
1 c Milk
1 pkg (8-oz.) shredded coconut

Place all ingredients in a 2-quart saucepan. Cook, stirring occasionally, to 237 degrees F. Cool in the pan or pour out on a marble slab to cool. When warm, beat in pan or work with spatula on slab until candy turns dull and creamy. Spread in an 8-inch square pan. Cut into squares. Makes about 49 pieces.

49. COCONUT MOLASSES FUDGE

1 1/2 c Sugar
1/2 c Light corn syrup
1/2 c Milk
1/4 c Molasses
1 tb Vinegar (optional)
1/8 ts Salt
1 1/4 c Moist coconut, shredded
3 tb Butter

Combine sugar, corn syrup, milk, molasses vinegar (if using) and salt in a heavy pan. Stir over medium heat until the sugar is dissolved. Bring to a boil and cook, covered, for about 3 minutes until the steam has washed down from the sides of the pan any crystals that may have formed. Uncover and cook slowly to the soft-ball stage (238 F on candy thermometer) without stirring. Remove from heat and stir in shredded coconut and butter. Pour candy on to a buttered platter. When cool enough to handle, shape into small balls and place them on foil to dry. Yield: about 1 1/2 pounds of candy.

50. COFFEE FUDGE

3 C Sugar
3/4 C Milk
2 T Instant coffee
1/2 C Non-dairy liquid coffee cream
1 T Light corn syrup
2 T Butter
1 T Vanilla
1 1/2 C (6 oz.) chopped chocolate coating or wafers
1/4 C Finely chopped nuts

A mildly flavored fudge for coffee lovers, topped with chocolate and nuts. Combine sugar, milk, instant coffee, coffee cream and syrup in a 3-quart saucepan. Cover and bring to a boil. Uncover and place thermometer in pan; cook without stirring to 236 degrees F. Remove from heat; add butter and vanilla without stirring. Cool to lukewarm. Beat until candy begins to thicken; pour into a buttered 8-inch square pan. Melt the chocolate coating over hot, not boiling water in a double boiler. Spread evenly over fudge, sprinkle nuts over chocolate. Cut into squares before candy becomes firm. Makes about 49 pieces.

51. COFFEE RUM FUDGE

3 c Sugar
1 c Milk
1/2 c Light cream
1 tb Light corn syrup
2 ts Instant coffee powder
Dash Salt
3 tb Butter; or margarine
1 ts Vanilla
1/4 ts Rum flavoring
Walnut halves

Butter the sides of a heavy 3-qt saucepan. In this prepared saucepan, combine sugar, milk, light cream, corn syrup, coffee powder, and salt. Bring to boiling, stirring constantly. Cook, without stirring, to soft-ball stage (236F), about 12 to 15 minutes. Remove from heat. Add butter or margarine, vanilla, and rum flavoring. Do not stir. Cool in saucepan to lukewarm (110F). Beat vigorously with wooden spoon till candy begins to hold its shape and lose its glossy appearance, about 10 minutes. Turn candy mixture into buttered 8x8x2" dish. With a small knife, score the surface in squares; top each square with a walnut half. Cover candy with clear plastic wrap; chill thoroughly. Cut through candy completely along scored lines to serve. Makes about 1 1/2 pounds.

52. CONEY ISLAND FUDGE

1 c Light cream
4 oz Semisweet chocolate; chopped
2 c Sugar
1/2 ts Salt
2 tb Unsalted butter
1 ts Vanilla
1/2 lb Walnuts or pecans, chopped

Combine the cream, chocolate and sugar in a heavy saucepan over low heat. Cook, stirring constantly, until the chocolate melts and the mixture is smooth. Add the salt and let the mixture come to a boil. Turn down the heat to very low and cook without stirring until the mixture reaches the soft-ball stage, 236 on a candy thermometer. Remove the pan from the heat. Add the butter and vanilla, but do not stir. Let the mixture cool until lukewarm (110 degrees), then beat the fudge with a wooden spoon until creamy. Add the nuts and mix well. Transfer the fudge to a buttered 8" square baking pan. Cover and chill. When firm, cut into squares.

53. CONFETTI FUDGE

2 1/2 cups sugar
1/2 cup margarine or butter
2/3 cup evaporated milk
1 jar (7 oz.) marshmallow creme
2 cups semi sweet chocolate chips
2 cups candy-coated chocolate pieces (M&M's, etc.) -- divided
1 teaspoon vanilla

Line a 9-inch square or 13x9 inch pan with foil so that foil extends over sides of pan; butter foil. In large saucepan, combine sugar, margarine and evaporated milk. Bring to a boil over medium heat, stirring constantly. Boil 5 minutes, stirring constantly. Remove from heat. Add marshmallow creme and chocolate chips; blend until smooth. Stir in 1-1/2 cups candy-coated chocolate pieces and vanilla. Pour into buttered, foil-lined pan. Sprinkle remaining 1/2 cup candy-coated chocolate pieces over top; press lightly into warm fudge. Cool to room temperature. Score fudge into 36-48 squares. Do not refrigerate before cutting. Remove fudge from pan by lifting foil; remove foil from sides of fudge. Using large knife, cut through scored lines. Store in refrigerator; let stand at room temperature before serving. Makes about 3 pounds--36-48 squares.

54. COOKIES & CREAM FUDGE

2 1/2 c Sugar
1/2 c Margarine or butter
2/3 c (5 oz) evaporated milk
2 c (7 oz) jar marshmallow creme
8 oz Almond bark or vanilla-flavored candy coating, cut into pieces
1 ts Vanilla
12 Oreo cookies, broken into bite-size pieces

Line 8-inch-square pan with foil so that foil extends over sides of pan; butter foil. In large heavy duty saucepan, combine sugar, margarine, and milk. Bring to a boil over medium heat, stirring constantly. Continue boiling 3 minutes over medium heat, stirring constantly. Remove from heat. Add marshmallow

creme, candy coating and vanilla; blend until smooth. Pour half of mixture into foil-lined pan. Sprinkle cookie pieces over entire surface. Top with remaining mixture. Cool to room temperature. Refrigerate 1 to 2 hours or until set. Remove fudge from pan by lifting foil; remove foil from fudge. Using large knife, cut into squares. Store in refrigerator. Makes 36 squares (about 1-1/2 pounds).

55. CRANBERRY FUDGE

2 cups sugar
1/2 cup milk
1/2 cup light cream
1 Tablespoon light corn syrup
1/2 teaspoon salt
1 Tablespoon butter or margarine
1 teaspoon vanilla
1/2 cup fresh cranberries, chopped

Butter sides of heavy 2 qt. saucepan. In it combine sugar, milk, cream, corn syrup, and salt. Cook and stir over medium heat till mixture boils. Cook to soft ball stage (238 F). Immediately remove from heat and cool to lukewarm (110 F) without stirring. Add butter and vanilla. Beat vigorously till mixture becomes very thick and starts to lose its gloss. Quickly stir in cranberries and spread in buttered 9x5x3 inch pan. Score in squares while warm; cut when cool and firm. Makes 2 1/2 dozen pieces.

56. CRANBERRY CHOCOLATE FUDGE

1 1/4 c Cranberries; fresh or frozen
1/2 c Light corn syrup
2 c Chocolate chips
1/2 c Powdered sugar
1/4 c Evaporated milk
1 ts Vanilla

Line bottom and sides of 8x8-inch pan with plastic wrap. Set aside. Bring cranberries and corn syrup to a boil in a medium saucepan. Boil on high for 5 to 7 minutes, stirring occasionally, until the liquid is reduced to 3 tablespoons. Remove from heat. Immediately add chocolate chips, stirring until they are completely melted. Add remaining ingredients, stirring vigorously until the mixture is thick and glossy. Pour into prepared pan. Cover and chill until firm. Cut into 1 1/2-inch squares. Store covered in refrigerator. Makes 25 pieces.

57. CRAZY POTATO FUDGE

Cooked in the microwave, this fudge gets its unbelievably creamy, fudgey texture from the potato! The mellow flavor comes from the Irish Creme liqueur, used in both the fudge and the icing. The added bonus is that this fudge is low in fat!

1 sm Potato (about 5 ounces)
3 tb Irish Creme liqueur
2 Squares unsweetened (2 oz) chocolate
3 tb Margarine/butter
1 lb Powdered sugar -- unsifted (about 3-1/4 cups)
36 Walnut pieces
Designer Icing (recipe follows)

Line an 8x8x2-inch pan with foil, extending foil over the edges of the pan. Butter foil; set the pan aside. Prick potato 2 or 3 times with a fork. Cook on 100% power (High) for 4-5 minutes or until tender, turning over once. Cool and peel. Mash potato (you should have 1/3 cup). Add liqueur, stir until smooth. Set aside. In a 2-quart microwave-safe casserole combine chocolate and margarine; cook, uncovered, on High for 1-2 minutes or until almost melted, stirring once. Stir until smooth. Stir potato mixture into chocolate mixture. Slowly stir in powdered sugar. Stir or knead until smooth. Press into the foil-lined pan. Score into thirty-six 1-1/4-inch squares. Press a walnut piece into each square. Cover and chill until firm. Holding foil at edges, remove the fudge from the pan; cut into squares. Drizzle Designer icing over fudge. Makes 36 pieces.

Designer Icing: In a small microwave-safe bowl, cook 1 Tbsp margarine/butter on High for 45 seconds or until melted. Beat in 1/3 cup sifted powdered sugar and enough Irish Creme liqueur (1-2 Tbsp) to make an icing of piping or drizzling consistency. Use a pastry bag to pipe the icing, or a spoon to drizzle it onto the fudge.

58. CREAM CHEESE FUDGE

1 (6-ounce) package semisweet chocolate chips
2 (3-ounce) packages cream cheese, at room temperature
2 tablespoons milk or cream
4 cups sifted powdered sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
1 cup coarsely chopped pecans or walnuts

Butter a 9 x 9 x 2-inch baking pan well; set aside. Melt chocolate chips in double boiler over hot, not boiling water. Blend cream cheese and milk in large electric mixer bowl, beating at high speed until smooth. Add powdered sugar, 1/2 cup at a time, and beat at low speed until creamy. Blend in melted chocolate chips, vanilla, and salt, beating until smooth. Stir in pecans. Press mixture into pan, cover with plastic wrap and chill overnight or until firm. Cut into 1 1/4-inch squares. Makes 5 1/2 dozen squares.

59. CREAMY CHOCOLATE FUDGE

2 oz Unsweetened chocolate
2 c Sugar
2/3 c Evaporated milk -or thin cream
2 tb Corn syrup
3 tb Butter
1 t Vanilla

Grease an 8x8" square pan with butter. Grease a heavy-bottomed saucepan with butter. Grate the chocolate into it and add the sugar, milk and corn syrup. Stir over low heat until chocolate melts and sugar dissolves. Increase the heat to medium-high and boil the mixture until it reaches soft ball stage (240 F). Stir just enough to prevent scorching., remove from the heat and add the butter. Cool to lukewarm (110 F) without stirring. Add the vanilla. Beat until the candy loses its gloss and becomes thick enough to hold its shape. This will take 10 minutes if you use a heavy electric mixer and longer by hand. Immediately pat into the prepared pan. Cool and cut into squares. Yields 36 pieces.

60. CREAMY MARSHMALLOW FUDGE

2 c sugar
1 sm can evaporated milk -- (2/3 cup)
16 lg marshmallows
1/4 tsp salt
1/4 c butter or margarine
1 (6 oz) pkg semisweet chocolate pieces -- (about 1 cup)
1 c chopped almonds, pecans, or walnuts
1 tsp vanilla

Combine in 3 qt saucepan: sugar, evaporated milk, marshmallows and salt. Cook over medium heat, stirring all the time. When bubbles cover entire top surface, boil and stir for 5 minutes. Remove from heat and stir in butter, chocolate pieces, nuts, and vanilla. Stir until chocolate is completely melted and blended into mixture. Pour into buttered 9" square pan. Refrigerate. Cool thoroughly before cutting into squares. Makes about 2 lbs.

61. CREAMY MOCHA FUDGE

1/2 c Cocoa
3 1/2 c Icing sugar
1/4 c Whipping cream
1/2 c Butter
2 ts Coffee -- very strong
1/2 c Pecans -- coarsely chopped

Stir together cocoa and icing sugar in large bowl till well blended. There should be no lumps. Melt butter over medium heat. Add coffee and beat with an electric beater till smooth. Fold in pecans. Turn into wax paper lined loaf pan. Smooth top with knife dipped in warm water. Refrigerate till set. When set, turn and cut into squares.

62. CREAMY PEANUT BUTTER FUDGE

3 cups sugar
3/4 cup butter
2/3 cup evaporated milk
1 (10 oz.) pkg peanut butter flavored morsels
1 (7 oz.) jar marshmallow creme
1 teaspoon vanilla

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. (Do not stir.) Remove from heat; add morsels, stirring until morsels melt. Stir in marshmallow creme and vanilla. Pour into a buttered 13x9x2-inch pan. Place in freezer for 10 minutes, or let cool at room temperature. Yield: 3 lbs.

63. CRUNCHY CHOCOLATE RAISIN FUDGE

1/4 c Diet margarine
1 1/3 c Non-fat dry milk
2/3 c Cocoa powder
Artificial sugar, equivalent to 1 c sugar
1/3 c Evaporated non-fat milk
2 ts Vanilla
1 c Rice Krispies
1/4 c Raisins

Mix margarine and milk powder until crumbly. Add cocoa and artificial sweetener. Mix until blended. Add evaporated milk and vanilla. Mix until almost smooth and sticky. Remove from bowl and mix in Rice Krispies with hands. Continue mixing with hands until fudge is smooth and shiny. Shape into 2 10-inch long rolls. Wrap in clear plastic wrap. Chill until firm. To serve, cut into 1/2 inch thick slices. Store in refrigerator.

64. CRUNCHY CINNAMON NUT FUDGE

1 Egg white
1/4 c Sugar
1/4 ts Ground cinnamon
1 1/2 c Dry roasted peanuts
2 c Sugar
1/2 c Margarine or butter
1/2 c Evaporated milk
1 ts Vanilla

Beat egg white and 1/2 tsp. water till foamy. Combine the 1/4 c sugar and cinnamon. Stir sugar-cinnamon mixture and peanuts into egg white mixture. Spread peanut mixture evenly in a buttered 13x9x2-inch baking pan; bake in a 325 F oven for 15 minutes. Stir nuts; bake about 15 minutes more or till coating is brown. Cool in pan. Chop half of the nuts. Store remaining sugared nuts in an air tight container or another use. For fudge, butter the sides of a 1 1/2 quart heavy saucepan. In saucepan combine the 2 cups sugar, margarine or butter, and evaporated milk. Cook and stir over medium heat till sugar dissolves and mixture comes to boiling. Continue cooking to 236 F (soft-ball stage), stirring only as necessary to prevent sticking (mixture should boil gently over entire surface). Immediately remove from heat. Cool without stirring to lukewarm (110 F), about 1 hour. Butter an 8x8x2 inch pan; set aside. Add the chopped peanuts and vanilla

to fudge. Beat vigorously for 7 - 10 minutes or till fudge becomes very thick and just loses its gloss. Immediately spread in prepared pan. Score into squares while warm; cut when firm. Makes 48 pieces.

65. DARK CHOCOLATE MINT FUDGE

6 oz Semisweet or bittersweet chocolate (not unsweetened), in pieces
2 oz Marshmallow creme
1 1/2 oz Unsweetened chocolate, in pieces
1/2 tsp Peppermint extract
1 1/2 cup Sugar
3/4 cup Sweetened condensed milk
1/3 cup Water
1/3 cup Whipping cream
1/4 cup Unsalted butter, cut into pieces

Line a loaf pan with aluminum foil overlapping the sides. Place chocolates, marshmallows, and peppermint in metal bowl. Mix sugar, milk, water, cream and butter in heavy 3-quart saucepan. Stir over medium heat until sugar and butter dissolves. Increase heat to high; bring to rolling boil then reduce heat to medium-high; stir slowly with wooden spoon until the candy thermometer registers 232°F, or about 9 minutes. Pour boiling mixture over ingredients in bowl; do not scrape pan. Stir vigorously with wooden spoon until chocolate melts and fudge thickens slightly, about 2 minutes (mixture should still be very soft and glossy). Immediately pour fudge into prepared pan; smooth top with rubber spatula. Refrigerate fudge until firm enough to cut, about 2-3 hours. Remove fudge from pan. Fold down foil sides. Trim ends of fudge. Cut into pieces. Keeps in an airtight refrigerated container for up to 2 weeks.

66. DELICIOUS FUDGE

1 c Brown sugar
1 c Sugar
2/3 c Milk, condensed
2 squares Chocolate, unsweetened
2 tb Butter
2 tb Corn syrup
1 t Vanilla
1 c Nuts, chopped

Cut the chocolate in small pieces and cook with the brown and granulated sugar, the condensed milk and the corn syrup. Stir until the sugar is dissolved. Then cook, stirring occasionally, until the fudge forms a soft ball when dropped in cold water. Remove from heat, add the butter and let stand until it is cool. Then beat until it begins to lose its glossy appearance. Add the vanilla and the nuts, pour on a greased pan and allow to cool. Cut in squares.

67. DIABETIC FUDGE #1

1 cup 2% milk
3/4 cup Unsweetened cocoa powder
5 tbl Unflavored gelatin (5 pkg)
1 cup Water
Artificial Sweetener equiv. to 1/2 cup sugar
1 tsp Brandy Extract

Combine milk and cocoa in a small saucepan, whisk until lumps of cocoa are gone. Heat over medium flame until thick (about 5 minutes). In a separate saucepan pour the gelatin into the water, mix and let stand for about 5 minutes. Now heat over low heat or until gelatin dissolves. Pour into cocoa/milk mixture. Stir in non-sugar sweetener and Brandy extract. Remove from heat. Pour into prepared 9"x9" dish. Refrigerate, cut into squares.

68. DIABETIC FUDGE #2

1 (14 1/2 oz.) can evaporated milk
3 Tablespoon Cocoa
1/4 Cup Oleo
Liquid Sweetner to equal 1/2 cup sugar
1/4 Teaspoon Salt
1 Teaspoon Vanilla
2 1/2 Cups Graham cracker crumbs
1/4 Cup Nuts

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

69. DIVINITY FUDGE

1 1/2 c White sugar
1 c Brown sugar
1/2 c Corn syrup
3/4 c Water
Pinch of salt
1 Egg white
1 t vanilla flavoring (optional)
1 t almond flavoring (optional)

Cook first 7 ingredients together until dissolved, then uncover and cook to hard ball stage (265 F). Add salt and let stand while you beat 1 egg white. Add vanilla and almond flavoring if desired. Beat until candy stands in peaks. Drop by teaspoon on waxed paper.

70. DOUBLE CHOCOLATE FUDGE

1 can (14 oz.) sweetened condensed milk
2 c (12 oz.) semisweet chocolate chips
1 oz Unsweetened chocolate
1 t Vanilla
1 1/2 c Chopped nuts

Butter a baking pan, 8 x 8 x 2 inches. Stir milk and chocolate chips in a 2-quart casserole; add unsweetened chocolate. Microwave uncovered on high (100%) 1 minute; stir. Microwave until chocolate is melted and mixture can be stirred smooth, about 2 minutes longer. Stir in vanilla and nuts. Spread mixture evenly in pan. Refrigerate until firm. Cut into 1-inch squares.

71. DOUBLE-DECKER FUDGE

1 c Peanut Butter Chips
1 c Chocolate Chips - (Semisweet - regular or mini size)
2 1/4 c Sugar
7 oz Marshmallow creme
3/4 c Evaporated milk
1/4 c Butter
1 ts Vanilla extract

Line an 8-inch square pan with foil, extending foil over edges of pan. Measure peanut butter chips into one medium bowl and chocolate chips into second medium bowl. In heavy 3-quart saucepan, combine sugar, marshmallow creme, evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 5 minutes. Remove from heat; stir in vanilla. Immediately stir one-half hot mixture (1-1/2 cups) into peanut butter chips until chips are completely melted; quickly pour into prepared pan. Stir remaining one-half hot mixture into chocolate chips until chips are completely melted. Quickly spread over top of peanut butter layer. Cool completely. Remove from pan; place on cutting board. Peel off foil; cut into 1-inch squares. Store tightly covered. Makes about 5 dozen pieces or about 2 pounds candy.

VARIATIONS:

Peanut Butter Fudge: Omit chocolate chips; place 1-2/3 cups (10-oz. pkg.) Peanut Butter Chips in large bowl. Cook fudge mixture as directed above; add to chips, stirring until chips are completely melted. Pour into prepared pan; cool to room temperature.

Chocolate Fudge: Omit peanut butter chips; place 2 cups (12-oz. pkg.) Semisweet Chocolate Chips or Mini Chips in large bowl. Cook fudge mixture as directed above; add to chips, stirring until completely melted. Pour into prepared pan; cool to room temperature.

72. EASY CHOCOLATE FUDGE

2 c Miniature marshmallows (optional)
14 oz Can condensed milk
1 dash Salt
12 oz Semi-sweet chocolate chips
6 oz Milk chocolate chips
1/2 c to 1 c nuts
1 1/2 ts Vanilla

In 2 qt. glass measure, combine marshmallows, milk, and salt. Microwave on HIGH 3-4 minutes. Stir until marshmallows melt and mixture is smooth. Add chips and stir until melted. (If you don't use marshmallows, melt chocolate chips in the condensed milk.) Add salt. Stir in nuts and vanilla. Line 8 or 9 inch square pan with wax paper. Spread fudge evenly in pan. Chill 2 hours, until firm. Turn on to cutting board, peel off paper and cut into squares.

73. EASY CINNAMON FUDGE

1 lb powdered sugar (3 cups)
1/2 cup unsweetened cocoa
1/2 tsp ground cinnamon
1/2 cup butter
1/4 cup milk
1 1/2 tsp pure vanilla extract
1 cup chopped nuts

Line a 8"square baking pan with foil, allowing foil to extend over sides. Butter foil. In a bowl, mix together sugar, cocoa and cinnamon. In a saucepan, heat butter and milk until butter melts. Add vanilla. Combine with sugar mixture. Stir in nuts. Pour into prepared pan. Refrigerate at least one hour. Use foil to lift out of pan. Cut into 2" squares. Diagonally cut each square in half, making triangles. Garnish with whole nuts if desired. Makes 1 pound (32 servings).

74. EASY DARK CHOCOLATE FUDGE

3 (6 ounce) pkg. semi-sweet -chocolate chips (3 cups)
1 (14-ounce) can Sweetened condensed milk
1 dash Salt
1/2 To 1 cup chopped nuts
1 1/2 ts Vanilla extract

In heavy saucepan, over low heat, melt chips with condensed milk, and salt. Remove from heat; stir in nuts and vanilla. Spread evenly into a wax paper lined 8 or 9" square pan. Chill 2 hours or until firm. Turn fudge onto cutting board and cut into squares.

MICROWAVE instructions: In 1 quart glass measure, combine chips with condensed milk and salt. Cook on 100% power (high) 3 minutes or until chips melt, stirring after each 1 1/2 minutes. Stir in remaining ingredients. Proceed as above.

75. EASY PEANUT BUTTER FUDGE

2 c. sugar
1/2 c. milk
1 1/3 c. peanut butter
1 jar (7 oz) marshmallow cream

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

76. EASY PUDDING FUDGE

1 pk (4 oz.) Jello pudding and pie filling; NOT instant - any flavor
2 tb Butter
1/4 c Milk
1 1/2 c Confectioners' sugar; sifted
1/4 c Nuts; chopped

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

77. EGGNOG FUDGE

3/4 cup Eggnog
2 tablespoons Corn syrup
2 tablespoons Butter or margarine
2 cups Sugar
1 teaspoon Vanilla

Butter 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. Add candy thermometer. Continue to cook until mixture reaches the soft-ball stage (238 F). Pour into large heat-proof mixer bowl. Cool to lukewarm (about 110 F). Add vanilla and heat 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. Makes about 1 pound.

78. ESPRESSO CHOCOLATE FUDGE

6 ounces semisweet or bittersweet chocolate (not unsweetened)
1/4 cup marshmallow cream
1 ounce unsweetened chocolate -- chopped
1 teaspoon vanilla
1/2 cup water
2 tablespoons instant espresso powder
1 1/2 cups sugar
3/4 cup sweetened condensed milk
1/2 cup whipping cream
1/4 cup unsalted butter
2 ounces good quality white chocolate
30 espresso beans

Line an 8" square glass baking dish with foil, overlapping sides. Combine bittersweet chocolate, marshmallow creme, unsweetened chocolate and vanilla in a medium bowl. Mix water and espresso powder in a heavy large saucepan until espresso powder dissolves. Add sugar, sweetened condensed milk, whipping cream and unsalted butter and stir constantly but slowly with a wooden spoon until candy thermometer registers 234 F, about 12 minutes. Immediately pour mixture over ingredients in the bowl (DO NOT SCRAPE PAN). Stir mixture vigorously with wooden spoon until all chocolate melts and fudge thickens slightly, about 3 minutes. Transfer the fudge mixture to the prepared baking dish. Smooth top of fudge with a rubber spatula. Refrigerate fudge uncovered until firm enough to cut, about 2 hours. Using aluminum foil as an aid, lift fudge from pan. Trim edges of fudge. Cut into 30 pieces. Melt white chocolate in top of a double boiler over simmering water. Using a fork, drizzle white chocolate decoratively over the fudge. Press 1 espresso bean onto top of each piece of fudge. Place fudge in candy paper or foil cups. Refrigerate fudge until white chocolate sets, about 20 minutes.

NOTES: Can be prepared 1 week ahead. Store in an airtight container in the refrigerator. Bring fudge to room temperature before serving. For holiday gift giving, line small box with holiday paper. Make sure to tell recipient to refrigerate left-overs if there are any!

79. FAKE FUDGE

1 pound of confectioners sugar
1/4 cup Hershey's cocoa
1/2 cup (one stick) of butter
dash of salt
few tablespoons of milk

Place ingredients in a big microwavable bowl. Nuke on high till the butter melts, then use an electric mixer to beat it till smooth. Add a teaspoon or so of vanilla, and whatever else you like to put in fudge (walnuts, etc.). Put it in a buttered pan and chill till firm.

80. FAST CHOCOLATE FUDGE

1/2 c Corn syrup
1/3 c Evaporated milk
3 c Chocolate chips
3/4 c Confectioner's sugar
2 ts Vanilla
1 1/2 c Walnuts, coarsely chopped

Line an 8-inch square baking pan with plastic wrap. In a 3-quart microwavable bowl, combine corn syrup and evaporated milk, stir until well blended. Microwave on HIGH 3 minutes, Stir in chocolate chips until melted. Stir in confectioner's sugar, vanilla and walnuts. With wooden spoon, beat until thick and glossy. Spread into prepared pan. Refrigerate 2 hours until firm. 25 squares.

81. FAT-FREE FUDGE #1

3 1/2 tb Cocoa
1 dash Lite salt; (optional)
3 c Sugar
1 c Skim milk
2 tb Light corn syrup
1 ts Vanilla
1/2 c Grape Nuts cereal; optional

Mix cocoa, salt and sugar together. Add milk and corn syrup. Boil this mixture until it forms a soft ball in cold water. Take off the heat and beat well with hand mixer until it starts to thicken. Do not overbeat!! Stir in Grape Nuts and vanilla. Spray 9" glass baking dish and pour fudge into dish and let harden. Cut into squares when set.

82. FAT-FREE FUDGE #2

3 Cups Sugar
2/3 Cup Cocoa - Hershey Low Fat
1 1/2 Cups Evaporated Skim Milk
1/4 Cup Butter Buds
1/2 Teaspoon Vanilla Extract
1/2 Teaspoon Almond Extract

Bring sugar, cocoa, and milk to full boil - constantly stirring. Once reached - stop stirring - use candy thermometer to reach soft ball stage - 234 F. Remove from heat, sprinkle butter buds and extracts on top - Don't Stir. Let temperature come down to 110 F. Beat thoroughly till it loses its glossiness. Work quickly to spread in a 8 or 9" pan. Cool and cut.

83. FIRST-DOWN FUDGE

1 1/4 Cup Graham cracker crumbs
1/4 Cup Sugar
1/3 Cup Margarine or butter -- melted
3 Cup Semi-Sweet Chocolate Chips
1 Can Sweetened Condensed Milk (14 oz -- NOT evaporated milk)
1 1/2 Teaspoon Vanilla extract
1 Package Cream cheese -- softened (3oz)
1 Cup Chopped nuts

Preheat oven to 375 F. Line 9" square pan with aluminum foil. Combine crumbs, sugar and margarine; press firmly on bottom of prepared pan. Bake 8 minutes. Cool. In heavy saucepan, over low heat, melt chocolate chips with sweetened condensed milk and vanilla . Remove from heat; stir in cheese until well blended. Stir in nuts. Spread over prepared crust. Chill 2 hours or until firm. Lift fudge from pan onto cutting board; peel off foil and cut into squares. Store covered in refrigerator.

84. FIVE MINUTE FUDGE

1 can Condensed milk; 14 oz
Salt; dash
1 ts Vanilla
1 pkg. Chocolate chips; 12 oz (Semi-sweet or milk chocolate)
2 c Nuts; chopped

Heat the above in a saucepan (except nuts) until the chips are melted. Add nuts; stir. Spread in an 8" square pan sprayed with Pam. Cool at room temperature for 30 minutes, then refrigerate. Ready to cut in 2 hours.

85. FIVE POUND FUDGE

4 1/2 c Sugar
12 oz Can evaporated milk
1/4 lb Butter
1 Jar marshmallow creme
12 oz Semi-sweet chocolate chips
12 oz Milk chocolate bar
2 c Chopped pecans or walnuts
2 ts Vanilla

Cook sugar, milk, and butter to soft ball stage (234 degrees on candy thermometer), stirring constantly. Take off the heat and add the remaining ingredients. Stir quickly and thoroughly to blend. Pour into a large baking pan or dish (I lightly butter it first). Cool. Cut into squares and store in refrigerator.

86. FOOLPROOF FUDGE

4 c Sugar
1 can (14-1/2 oz) evaporated milk
1 c Butter
1 Jar (7 oz) marshmallow creme
1 pk (12 oz) semisweet chocolate chips
2 c Coarsely broken walnuts
2 ts Vanilla

In a 3-quart saucepan, combine sugar, milk, and butter and boil until mixture reaches 236 degrees F on a candy thermometer (soft ball stage). Remove from heat and stir in remaining ingredients. Stir until chocolate is melted and mixture is well blended. Spread evenly into a buttered 9-inch square pan and cool until firm. Cut candy into pieces of desired sizes. Store in an airtight container in a cool, dry place.

87. FOUR CHIPS FUDGE

3/4 cup butter or margarine
3 tablespoons milk
1 can sweetened condensed milk (14 oz)
1 pkg semisweet chocolate chips (12 oz)
1 pkg milk chocolate chips (11.5 oz)
1 pkg peanut butter chips (10 oz)
1 cup butterscotch chips
1 jar marshmallow creme (7 oz)
1 1/2 teaspoons vanilla
1/2 teaspoon almond extract
1 lb walnuts -- coarsely chopped

Melt butter in heavy Dutch oven over low heat. Stir in milk and condensed milk. Add all chips, stirring constantly, until mixture is smooth. Remove from heat. Stir in marshmallow creme, vanilla and almond extracts. Stir in walnuts. Spoon into buttered 15x10x1" jellyroll pan. Spread evenly. Chill and cut into squares. Store in refrigerator.

88. FRIENDSHIP FUDGE

2 cups packed brown sugar
2/3 cup evaporated milk
1/2 teaspoon salt
1 1/2 cups chocolate chips
1 cup crunchy peanut butter
1 teaspoon vanilla extract
Butter or margarine to grease pan

Butter one 8-inch pan and set aside. In a saucepan mix brown sugar, evaporated milk and salt. Cook over low heat and stir until boiling. Boil for 3 minutes. Remove from heat and stir in chocolate chips, peanut butter and vanilla. Mix until smooth. Pour fudge into pan. Refrigerate 4 hours or until firm. Cut into squares. Share with a friend!

89. FRUITCAKE FUDGE

3 tbsp Butter or Margarine
6-7 oz Marshmallow Creme or Marshmallow Fluff (may substitute 2 cups of mini-marshmallows)
2 1/2 cup Sugar
2/3 cup Evaporated Milk (or Small 5 oz can)
10-12 oz White Chips
1/2 cup Walnuts or Pecans (chopped, optional)
1 tsp Rum Extract
1/2 tsp Vanilla Extract
1/2 tsp Lemon or Orange Extract
1/2 cup Red & 1/2 cup Green Candied Cherries (or diced mixed candied fruits or dried dates)
1/2 cup Ocean Spray "Craisins" (or Sun Maid Raisins)

Line a 9" x 9" pan with aluminum foil and set aside. Place White chips and extracts into Pyrex glass dish (or a 3-quart saucepan) and set aside. Set butter aside to warm. Combine all fruits and nuts into a 2 cup measuring cup (or small bowl). Total volume of fruits and nuts shouldn't exceed 2 cups.

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 creme and butter. Bring back to a boil for 5 full minutes by the clock (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 mostly melted.

Microwave the fruit, raisins, and nuts for 30-45 seconds then add to the hot mixture. Mix thoroughly and pour into prepared pan. Cool at room temperature. Remove from pan, remove foil, cut into squares. Unlike fruitcakes that you may know, fruitcake fudge won't hang around long!! :)

NOTE: If recipe is doubled then use a very large saucepan since the marshmallow creme will expand when heated. Boil for 8 minutes (by the clock) after the boil resumes instead of the usual 5 minutes.

90. FUDGE LOAF

1 cup butter or margarine
2 cups sugar
5 eggs
2 squares unsweetened chocolate -- melted
2 1/2 cups flour
1 teaspoon baking soda
1 cup buttermilk
1/2 cup chopped pecans

Preheat oven to 325 degrees. Cream butter and sugar. Add eggs; beat well. Add melted chocolate. Sift flour and baking soda together. Add to chocolate mixture alternately with buttermilk. Sprinkle with pecans. Pour batter into a greased 9x5 inch loaf pan. Bake for 1 hour. Makes 1 loaf.

91. FUDGE NOUGATS

2 c Sugar
1/2 c Butter -- or margarine
1 c Evaporated milk
6 oz Chocolate chips, semisweet
3/4 c Flour
1 c Graham cracker crumbs
3/4 c Walnuts -- chopped
1 t Vanilla

In a saucepan, heat together sugar, butter and milk; boil 10 minutes. Stir in chocolate chips, flour, crumbs, walnuts and vanilla. Blend thoroughly. Spread in buttered 12 X 8 inch or 9 X 9 inch pan. Cool; cut into squares. Wrap individually in plastic wrap.

92. GOATSMILK FUDGE

1/2 cup Butter
1 cup Goatsmilk
2 cup Granulated Sugar
1 tbsp Corn Syrup, light
1 tsp Baking Soda
1/8 tsp Salt
1 tsp Vanilla
1 cup Chopped Nuts

Lightly butter sides and bottom of an 8 x 8-inch pan. Combine sugar, corn syrup, goatsmilk, soda and salt in large heavy saucepan. Cook over medium heat stirring constantly until dissolved. You shouldn't be able to feel sugar granules when spoon is rubbed against pan. Add butter and continue to cook over medium heat stirring often until candy thermometer reaches soft ball stage (236°F to 240°F). Remove from heat and cool without stirring until lukewarm (110°F). Add vanilla and beat vigorously until mixture begins to thicken and lose its gloss. Stir in nuts and quickly spread in pan. Cool until firm and then cut into squares. Heavy duty mixer can be used to beat.

93. GOLDEN FUDGE & VARIATIONS

1 c Whipping Cream OR... Evaporated Milk
1/2 c Water
1/4 c Light Corn Syrup
3 tb Butter
3 c Granulated Sugar
1/2 ts Salt
1 t Vanilla

Butter an 8-inch square baking pan; set aside. In a heavy 4-quart saucepan, combine milk, water, corn syrup, butter, sugar and salt. Place over medium-high heat and stir with a wooden spoon until mixture comes to a boil. Clip on candy thermometer. Stirring constantly, cook to 238 F (115 C) or soft-ball stage. Remove from heat. Without stirring, pour vanilla over mixture. Leaving thermometer in the pan, cool mixture to 110 F (45 C). Remove thermometer. Using a wooden spoon, stir mixture for several minutes until it starts to thicken and lose its gloss. Scrape into prepared pan. Refrigerate 4 hours or until firm. Cut into 1-inch squares.

VARIATIONS:

Cherry Fudge: Cut 32 candied cherries in half. Mark fudge into 1-inch pieces. While fudge is still warm, place 1 cherry half on top of each piece.

Nut Fudge: Stir in 1 cup walnuts, pecans or peanuts before pouring into pan.

Cherry Nut Fudge: Stir in 1/2 cup chopped candied cherries and 1/2 cup unsalted nuts before pouring into pan.

Coconut Fudge: Stir in 3/4 cup coconut before pouring into pan.

Pineapple-Coconut Fudge: Stir in 1/3 cup chopped candied pineapple, 1/2 teaspoon pineapple extract and 1/2 cup coconut before pouring into pan.

Lemon or Orange Fudge: Stir in 1 teaspoon lemon or orange extract and 4 drops of food coloring before pouring into pan.



94. GREEK HALVAH FUDGE

2 c Brown sugar
2/3 c Milk
2/3 c Sesame Tahini
1 t Vanilla

Cook sugar and milk in a saucepan over medium heat to just under the soft-ball stage, to 230 degrees F. Remove from heat and add tahini and vanilla, 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.



95. HARD FUDGE

3 C sugar
3 Tablespoons cocoa
3/4 C milk
1/4 to 1/2 stick butter
1 teaspoon vanilla
Pinch of salt
Big spoonful of peanut butter

Cook sugar, cocoa and milk on medium heat until it reaches the soft ball stage (250°F on a candy thermometer). Remove from heat. Add butter, vanilla, salt and peanut butter. Beat it until it loses its gloss. Pour it into a buttered dish or pan as soon as it starts to set (Warning: You have to be quick... I've had it set while it was being poured out before. Let it cool. You can cut it or slam it on the counter to break it. I must tell you ... this is unlike any fudge you have had in any candy shoppe. It is hard fudge, but delicious.



96. HOLIDAY FUDGE

1 1/2 cups Whipping Cream
1 cup Light Corn Syrup
1/4 cup Butter
3 cups Sugar
1 teaspoon Vanilla
1 cup Brazil Nuts
1 cup Pecans
1 cup Walnuts
1 cup Red and/or Green Candied Cherries
1 cup Candied Pineapple Chunks

Butter a 9 x 13-inch baking pan; set aside. In a heavy 4-quart saucepan, combine cream, corn syrup, butter and sugar. Place over medium heat and stir occasionally with a wooden spoon until mixture comes to a boil. If sugar crystals are present, wash down sides of the pan with a wet pastry brush. Clip on candy thermometer. Cook to 238 F (115 C) or soft- ball stage. Remove from heat and let stand undisturbed until the thermometer reads 200 F (95 C). Remove thermometer. With a wooden spoon, beat mixture until it thickens and lightens in color. Stir in vanilla, nuts and fruits and mix well. Turn into prepared pan, pressing mixture into corners. Refrigerate 24 hours. Cut into 1-inch squares and serve or dip into tempered chocolate if desired. Makes 117 pieces.

97. HOLIDAY HARLEQUIN FUDGE

1 1/3 c Granulated sugar
1/3 c Brandy or pineapple juice
1/2 c Sour cream
2 tb Butter
16 Large marshmallows, quartered
1/4 ts Salt
6 oz Semi-sweet chocolate bits
1/2 c Chopped walnuts
3/4 c White chocolate, cut up
1/4 c Chopped red candied cherries

Combine sugar, brandy or pineapple juice, sour cream, butter, marshmallows and salt in a heavy saucepan. Stir over moderate heat until sugar is dissolved. Place candy thermometer in mixture and boil about 10 minutes to 234 degrees or soft ball stage. Remove from heat; pour 3/4 cup of the hot mixture into a 1 quart measure and add semi-sweet chocolate; stir until the chocolate is melted. Quickly stir in walnuts. Turn into a buttered 9x5 inch loaf pan and spread level with back of spoon or spatula. Set the pan with remaining syrup into shallow pan of boiling water; add white chocolate and cherries and stir until the chocolate is melted. Turn into pan with chocolate mixture and quickly spread level; let stand until set before cutting into squares.

98. HONEY BUTTER FUDGE

1 cup Sugar
1 cup Brown Sugar
1/4 cup Butter
2 tbsp Honey
1/2 cup Evaporated milk
1/2 tsp Vanilla

Mix first 5 ingredients in a saucepan. Stir constantly until mixture boils. Boil with stirring for about 7 min., or to 250 °F. Cool pan slightly in a dish of cold water. Add vanilla and beat until creamy. Scrape into a 7" X 7" pan. Mark into 36 squares and cool overnight. Cut fudge into pieces and separate to dry slightly.

99. HONEY CHOCOLATE FUDGE

2 c Sugar
2 Squares unsweetened chocolate
2/3 c Evaporated milk
1/8 ts Salt
1 t Vanilla
2 tb Butter or butter substitute
1/4 c Honey

Dissolve sugar in milk and honey. Add grated chocolate, butter, and salt. Stir until well blended. Cover until boiling point is reached. Boil to soft ball stage (234 - 238 F). Cool to room temperature. Add flavoring. Beat until mixture is thick, creamy, and will hold its shape when dropped from a teaspoon.

100. HONEY COCONUT FUDGE

1 c White sugar
1/8 ts Baking soda
1 c Brown sugar
1/4 c Honey
1/2 c Evaporated milk or light cream
2 tb Butter or margarine
1/8 ts Salt
1/2 c Chopped nuts
1/2 c Coconut
1 Square unsweetened chocolate, broken into pieces

Combine white and brown sugars, evaporated milk, salt, and chocolate in 2-quart heavy saucepan. Cook slowly five minutes, stirring to dissolve sugars. (If you will lightly butter the sides of your pan, sugar crystals will not form. I do this for every batch of candy.) Add baking soda and honey. Continue cooking at a fairly low boil, stirring to prevent scorching, until mixture reaches the soft-ball stage (238 degrees). Remove from heat. Add butter without stirring; cool to lukewarm (110 degrees). Add nuts and coconut and beat vigorously until it starts to set (the color will change and lose its gloss). Pour into lightly buttered 8-inch square pan; cool until firm. Cut into 36 pieces. Makes about 1 1/2 lbs.

101. HONEY PEANUT BUTTER FUDGE

4 c Sugar
2 Egg whites
1 c Chopped nuts
1 c Water
1 c Honey
1/2 c Peanut butter
1 t Vanilla

Boil 1 cup sugar and 1/2 cup water to soft ball stage (234 - 238 F). Pour slowly over stiffly beaten egg whites, beating constantly until stiff. Boil together 3 cups sugar, honey, peanut butter, and 1/2 cup water to soft ball stage (234 - 238 F). Slowly add to first mixture. Beat constantly until the mixture will hold its shape when dropped from a teaspoon. Add nuts and flavoring. Drop by teaspoonfuls onto waxed paper.

102. IRISH CREAM FUDGE

1 Pkg Vanilla Flavored Candy Coating -- (28 Oz)
2 tablespoons butter, unsalted -- Optional
1 can Condensed Milk -- (14 oz)
1/4 teaspoon salt
1 1/2 cups chopped walnuts -- Or other nuts
1 1/2 ounces Bailey's Irish Cream -- Or other
3 ounces Heath Bits -- optional

Over medium heat, melt the candy coating, condensed milk, butter, and salt. Stir until melted and smooth. Stir in the Bailey's Irish Cream, and then the nuts and Heath Bits. Pour into a wax paper lined 9" X 13" pan. Chill until firm. Remove to a cutting board; remove waxed paper, and cut into squares.

MICROWAVE DIRECTIONS: Combine as above. Cook on High 3 minutes; stir. Cook 3 minutes more; stir. Add Irish Cream, and stir until blended, Stir in nuts and Heath Bits. Prepare as above.

103. JAVA FUDGE

3 c Sugar
1 1/2 c Light cream
3 tb Light corn syrup
2 tb Instant coffee crystals
dash Salt
2 tb Butter or margarine
1 ts Vanilla

In buttered 3-quart saucepan, bring first five ingredients to boil, stirring constantly. Boil without stirring to thread stage or until candy thermometer registers 234 F. Remove from heat. Add butter and vanilla. DO NOT STIR. Cool to 110 F. Beat until fudge starts to lose its gloss, 10 minutes. Pour into buttered 8" square pan. Cool. Cut into squares. Makes 1-3/4 lbs.

104. KAHLUA CREAMY FUDGE

1 1/3 cups granulated sugar
7 ounces marshmallow creme
2/3 cup evaporated milk
1/4 cup butter
1/4 cup Kahlua
1/4 teaspoon salt
2 cups semisweet chocolate chips
1 cup milk chocolate chips
2/3 cup nuts -- chopped
1 teaspoon vanilla

Line an 8 inch square baking pan with foil. In a 2 quart saucepan, combine sugar, marshmallow creme, milk, butter, Kahlua and salt. Bring to rapid boil, stirring constantly for 5 minutes. Remove from heat; add all chocolate. Stir until melted. Add nuts and vanilla. Turn into prepared pan. Refrigerate until firm. To serve, cut into squares. Makes about 2 3/4 lbs.

105. KOOL-AID FUDGE

1/4 cup Butter or Margarine (1/2 stick)
2 1/2 cup Sugar
2/3 cup Evaporated Milk (or Small 5 oz can)
10-12 oz White Chips
6-7 oz Marshmallow Creme or Marshmallow Fluff (may substitute 2 cups of mini-marshmallows)
1 tsp Unsweetened Kool-Aid (Orange, Grape, Lemon, Strawberry or any Unsweetened flavor)
1 cup Chopped Nuts or Dried Fruits

Line a 9" x 9" 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 creme and butter. Bring back to a boil for 5 full minutes by the clock (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. One minute prior to end of the boil add 1 teaspoon (about half a package) of Kool-Aid mix. (You may be tempted to add the WHOLE package of unsweetened Kool-Aid. I'd advise against this. One teaspoon contains enough flavor to make 1 quart of Kool-Aid so it contains plenty of flavoring agent for one batch of fudge.) Stir in well. 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 almonds. Pour into prepared pan. Cool at room temperature. Remove from pan, remove foil, cut into squares.

NOTE: If recipe is doubled then use a very large saucepan since the marshmallow creme will expand when heated. Boil for 8 minutes (by the clock) after the boil resumes instead of the usual 5 minutes.

106. LAYERED CHOCOLATE PEANUT BUTTER FUDGE

1 c Peanut butter
4 oz Plus 2 tb butter, cut into tablespoons
3 1/2 oz Marshmallow creme
2 ts Vanilla extract
2 c Granulated sugar
5 oz Evaporated milk
2 tb Powdered sugar
12 oz Semisweet chocolate chips

Wait until you taste this--it's fabulous, easy, and makes a wonderful gift! In a small glass bowl, combine peanut butter and 2 tablespoons butter. Heat in a microwave oven on High 30 to 60 seconds, stirring once, until butter is melted and peanut butter is soft. Stir in powdered sugar until well blended; set aside. In a large bowl, combine chocolate chips, remaining 1 stick butter, marshmallow creme, and vanilla; set aside. In a large saucepan, combine granulated sugar and evaporated milk. Heat over low heat, stirring constantly, until mixture comes to a boil. Boil 6 minutes, stirring constantly. Pour over chocolate mixture in bowl and stir briskly until chocolate and butter melt and mixture is well blended. Turn half of chocolate mixture into a well-buttered 8-inch square pan. Carefully spoon reserved peanut butter mixture over chocolate layer, spreading evenly. Carefully place remaining chocolate mixture over peanut butter mixture and spread evenly. Refrigerate until set. Cut into 25 squares.

107. LAYERED FUDGE SQUARES

A two-part recipe. Make the fondant first and set aside, then the fudge layer.

FONDANT LAYER:

2 c Sugar
Dash of salt
2 tb Light corn syrup
3/4 c Boiling water
1/2 ts Vanilla
1/2 c Marshmallow creme

FUDGE LAYER:

5 c Chopped milk chocolate OR... sweet coating (1.5 lbs.)
1/4 c Light cream
1/4 c Half and half
1 1/2 ts Vanilla
3/4 c Chopped nuts

FONDANT LAYER: Combine sugar, salt, corn syrup, and boiling water in a 2-quart saucepan. Cover and bring to a rolling boil. Remove lid and place thermometer in pan; cook without stirring to 240 degrees F. Pour out on marble slab. Cool to lukewarm and work with spatula until creamy and white, then knead smooth with hands. Add vanilla and marshmallow. Work into fondant. Let fondant stand, uncovered, until completely cold. For layered Fudge Squares, pat and roll fondant into an 8-inch square between two pieces of waxed paper. Set aside. Note: To store fondant, wrap in waxed paper and place in a tightly covered jar. Keep in refrigerator.

FUDGE LAYER: In the top of a double boiler, melt milk chocolate or sweet coating over hot, not boiling, water. Heat cream, half and half, and vanilla to scalding. Remove from heat and cool to about 130 degrees F. Do not allow temperature to drop below 125 degrees F. Add warm cream mixture to melted chocolate all at once and beat until smooth and well blended. Remove from hot smooth and well blended. Remove

from hot water and let cool until pliable. Beat with an electric mixer until candy is light and fluffy. Spread half in an 8-inch square pan which has been lined with lightweight foil. Place the fondant square over the fudge; spread the remaining fudge over the fondant. Sprinkle with nuts, and press the nuts into the fudge. Cut into squares when firm, and wrap in waxed paper. Makes about 48 pieces.

108. LAYERED TOASTED HAZELNUT FUDGE

1 cup Hazelnuts (8 ozs)
2 cups Granulated Sugar
1 cup Brown Sugar, firmly packed
1 can Evaporated Milk (NOT sweetened)
1/2 cup Butter
1 jar Marshmallow Creme
1 tsp Vanilla
1/2 tsp Salt
6 ozs Semisweet Chocolate, chopped

Preheat oven to 350-degrees. Spread the hazelnuts out in a single layer on a baking sheet. Bake 10-12 minutes until toasted and the skins begin to flake off; cool slightly. Wrap hazelnuts in a heavy kitchen towel; rub against the towel to remove as much of the skins as possible. Cool completely.

Line an 8-inch square baking pan with foil, leaving a 1-inch overhang on the sides (this helps to get the candy out later on). Lightly butter the foil; set aside. Place the hazelnuts into a food processor. Process using ON/OFF pulsing action until the nuts are coarsely chopped. Remove 1/2 cup and set aside. Leave the rest of the nuts in the food processor. Continue processing until it looks like smooth peanut butter; set aside.

Spray (or butter) the inside of a heavy 4-quart saucepan with nonstick cooking spray. Combine the sugars, evaporated milk and butter in the saucepan; bring to a full rolling boil over medium heat, stirring frequently to prevent scorching. Attach a candy thermometer to the side of the pan. Continue boiling 5 minutes or until sugar mixture reaches soft-ball stage (238 F) on the candy thermometer, stirring constantly. Reduce the heat to low; stir in marshmallow creme, vanilla and salt until blended. Remove from the heat.

Transfer 2 cups of the sugar mixture to a bowl; stir in the reserved hazelnut paste. To the rest of the mixture add the chocolate (mixture still in the pan); stir until blended. Stir in the chopped hazelnuts. Pour chocolate mixture into the prepared pan. Smooth evenly into the corners with a metal spatula or a knife. Pour the reserved hazelnut (blonde) mixture on top of the chocolate mixture. Smooth top evenly with clean metal spatula. Let the candy sit for a minute or so, then score (mark) into 36 squares by cutting 6 sections lengthwise and 6 sections crosswise halfway through the fudge with a sharp knife. Cool completely. Remove candy from the pan by pulling on the foil. Place on a cutting board. Cut along score lines into squares. Remove the foil from the candy. Makes 36 pieces. Store in an airtight container at room temperature.

109. LEMON WALNUT FUDGE

3 c Sugar
1/4 c Cocoa
dash salt
3 tb Light corn syrup
12 oz Evaporated milk (not skim)
4 tb Butter
1 tb Lemon zest -- grated
3 tb Lemon juice
1 t Vanilla
1/2 c Walnuts -- chopped

Combine the sugar, cocoa and salt in a large, heavy bottom saucepan. Stir to mix and break up any lumps of cocoa powder. Add the corn syrup, milk and 2 tablespoons of the butter. Place over medium heat and cook, stirring constantly, until the mixture comes to a boil. Stop stirring; cover the pan with a tight-fitting lid for about a minute to steam off any sugar crystals on the sides of the pan. Watch closely so the fudge does not boil over. Uncover and continue to cook (without stirring), swabbing down the sides of the pan from time to time with a pastry brush dipped in water, until the temperature reaches the soft-ball stage. Use a candy thermometer, or the old-fashioned method of dropping a bit of the hot candy into a cup of cold water every so often. When it forms a cohesive puddle on the bottom of the cup and can be formed into a ball that flattens when lifted out of the water, that's "soft-ball" stage.) Immediately swab down the sides of the pan. Pour (do not scrape) the fudge onto a slab of marble or a large platter or into a flat baking dish. Heat the lemon zest, juice, and vanilla to boiling and pour over the hot candy. Top with the remaining 2 tablespoons butter. Let the mixture cool to room temperature without disturbing it. Stir the fudge with a spatula or plastic scraper until it becomes thick and starts to lose its gloss. This is the exercise part...feel the burn...it takes a while! Add the chopped nuts just as the fudge becomes too stiff to stir. Spread the fudge onto a buttered plate or sheet of plastic wrap. After a few minutes, it will solidify and you can wrap and store it for several days--even weeks if you keep it a secret! Yields 2-1/8 lbs.

110. MACADAMIA NUT FUDGE

6 ozs Macadamia nuts
1 can (14 oz size) sweetened condensed Milk
18 ozs dark chocolate (chopped)
2 tbsp butter
2 ozs white chocolate (melted)

Spread the macadamia nuts on an oven tray. Roast the nuts under a preheated broiler. Roast for 2-3 minutes or until the nuts are golden brown. Shake the tray regularly so the nuts are roasted evenly. Allow the nuts to cool slightly, then chop them using a large knife. Place the condensed milk, dark chocolate and butter in a medium pan. Stir the mixture with a wooden spoon over low heat until the chocolate and butter have melted and the mixture is smooth. Remove the pan from the heat and stir in the roasted chopped nuts; mix well. Spread the mixture evenly into an 8" x 8" pan that has been lined with wax paper. Smooth the top of the fudge and refrigerate it for at least 3 hours or until it has set.

When the fudge has set, turn it out of the pan and remove the wax paper. Cut the fudge into squares or triangles. You may need to use a warm knife. Place the melted white chocolate in a plastic bag and snip a small hole in a corner and drizzle a little chocolate over the top of each piece.

111. MACADAMIA ORANGE FUDGE

1/2 c Butter
1 1/2 c Sugar
5 oz Evaporated milk (1 can)
2 c Miniature marshmallows
1 Pkg semisweet chocolate pieces (6 ounces)
3/4 c Macadamia nuts, chopped
1 tb Orange-flavored liqueur

Line an 8-inch square pan with foil. Melt butter in microwave in a glass bowl on HIGH, 1 minute. Stir in sugar and milk. Cook on HIGH for 8 minutes, stirring every 3 minutes. Add marshmallows and chocolate; stir and reheat until smooth. Stir in nuts and liqueur. Pour into prepared pan. Chill until firm. Cut into pieces. Makes 2 pounds.

112. MAPLE FUDGE

1 cup maple syrup (I use the pure stuff)
2 cups sugar
2 tablespoons butter (no substitution)
1/2 cup light cream
1 cup chopped walnuts (optional)

Combine all ingredients in a saucepan with the exception of the nuts. Stir over the heat until the sugar is dissolved. Boil gently without stirring to the soft ball stage or 238 degrees F on the candy thermometer. Cool to lukewarm and beat until the color changes and the candy begins to set. Stir in the chopped nuts and turn into a BUTTERED pan. When firm, mark into squares.

113. MAPLE PECAN FUDGE

1 cup Milk
1 1/2 cup Brown Sugar
1 1/2 cup Granulated Sugar
4 tbsp Marshmallow Creme or Marshmallow Fluff
1/2 tsp Maple Extract
1/8 tsp Salt
1 cup Pecans, Chopped

Mix and boil sugar and milk until soft ball forms in water (234 - 236 degrees on a candy thermometer). Remove from fire and cool to lukewarm. Add marshmallow cream, flavoring and salt; beat until creamy and add nuts. Pour into buttered pan. Cool and cut into squares or form into balls and roll in nuts.

114. MAPLE WALNUT FUDGE

2 tb Butter or margarine
2/3 c Undiluted Evaporated Milk
1 1/2 c Granulated sugar
1/4 ts Salt
2 c (4 oz) mini marshmallows
2 c (12-oz package) NESTLE TOLL HOUSE Premier White Morsels
1/2 c Chopped walnuts
1 1/2 ts Maple flavoring
About 50 Walnut halves or pieces

Combine butter, evaporated milk, sugar and salt in medium, heavy saucepan. Bring to a boil over medium heat, stirring constantly. Boil for 4 1/2 to 5 minutes, stirring constantly. Remove from heat. Stir in marshmallows, morsels, nuts and maple flavoring. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil-lined 13x9-inch baking pan. Place walnut halves in rows, spacing about 1/2-inch apart on top of fudge. Press into fudge. Chill until firm. cut into squares with 1 walnut half per square.

115. MARBLED FUDGE

5 3/4 cup Sugar
12 oz Evaporated milk (1 large can)
1 cup Butter (2 sticks)
8 oz Cream Cheese, softened OR... 1 tub (8 oz) mascarpone cheese, softened
13 oz Marshmallow creme OR... 10.5 oz miniature marshmallows
1 tbsp Vanilla
2 cup Vanilla Milk chips (11-12 oz)
2 cup Milk chocolate chips OR... Semi-sweet chocolate chips
2 tbsp Baking Cocoa

Butter sides of a 13 x 9 pan, side aside. Heat sugar, milk, butter and cheese to boiling in 6 quart dutch oven over medium-high heat 6-8 minutes, stirring constantly. Once boiling, Reduce heat to medium, cook about 10 minutes, stirring occasionally, to 235 degrees; remove from heat. Quickly stir in marshmallow creme and vanilla. Pour 4 cups hot marshmallow mixture over vanilla milk chips in large bowl, stir to mix. Stir chocolates and cocoa into remaining hot mixture. Pour one-third of white mixture into pan, spread evenly, then one-third chocolate mixture. Continue to alternate for a total of 3 times (6 layers total). Pull buttered knife through mixture to create marbled effect. Cool until set. Refrigerate 3 hours uncovered or until set. Cut into 1 1/2 inch squares with buttered knife.

116. MARSHMALLOW FUDGE

2 c Brown sugar
1 c Powdered sugar
2 oz Chocolate
Cream of tartar -- a pinch
1 c Water
1/4 c Marshmallows -- cut up

Cook all ingredients, except marshmallows to soft ball stage. Remove from heat and beat until creamy. Add marshmallows. Pour into buttered pan, mark in squares.

117. MARSHMALLOW CREAM FUDGE

1/2 c Butter/margarine
2 c Sugar
1 can (5 oz.) evaporated milk (2/3 -cup)
1 pkg (12 oz) semi-sweet chocolate morsels OR... 2 cups milk chocolate morsels
1 Jar (7-10 oz) marshmallow cream
1 t Vanilla
1 c Nuts, chopped (optional)

Place butter in 9x9x2 inch dish. Heat in microwave on full power for 1 to 1-1/2 minutes or until melted. Blend in sugar and evaporated milk. Mix well. Cook in microwave on Level 8 (medium-high) for 15-17 minutes or until soft ball (see note below) stage is reached. Stir mixture frequently during cooking time. Blend in chocolate morsels, marshmallow cream, vanilla and nuts. Stir until smooth. Chill until firm. Cut into 1-inch squares. Store in airtight container.

NOTE: the soft ball stage is when the candy syrup, when dripped into very cold water, forms a firm ball which does not flatten on removal from water.

118. MEXICAN FUDGE

4 c Shredded cheddar cheese
4 Beaten eggs
4 oz Can chopped green chilies
2 ts Chopped pimiento
2 Bacon strips; cooked, crumbled

Combine all ingredients, mixing well. Spread into an ungreased 8" square baking pan. Bake at 350 F for 30 minutes. Makes 64 one inch squares.

119. MICROWAVE CHOCOLATE FUDGE

1 lb Confectioners' sugar
1/2 c Cocoa
1/4 c Milk
1/4 lb Butter or margarine
1 t Vanilla
1/2 c Chopped nuts

Lightly grease an 8-inch square dish. Set aside. Place confectioners' sugar and cocoa in a medium-sized, heat-resistant, non-metallic mixing bowl. Stir to combine. Make a little well in the sugar-cocoa mixture; put the milk and butter into the well. DO NOT STIR!! Heat, uncovered, on FULL POWER 2 minutes. After cooking, stir just to combine ingredients. Add vanilla and nuts. Stir until blended. Pour into prepared dish and refrigerate for 1 hour before cutting and serving.

120. MICROWAVE CHOCOLATE MARSHMALLOW FUDGE

3 cups sugar
3/4 cup butter or margarine
1 can (5oz) evaporated milk
1 package (12 oz) semisweet chocolate pieces
1 jar (10 oz) marshmallow creme
1 cup chopped walnuts
1 tsp. vanilla

Combine sugar, butter and milk in buttered large glass mixing bowl. Cover with plastic wrap. Microwave on High 10 min. Uncover, stir, cover with new plastic wrap & cook 5 to 6 min. or until forms a soft ball in cold water. Remove from microwave, stir in chocolate pieces until melted. Fold in creme, nuts and vanilla. Pour in buttered 13x9 pan, place in refrigerator until firm, cut into squares. Yield: 72 squares.

121. MICROWAVE PEANUT BUTTER FUDGE

12 oz Package semisweet chocolate -morsels
12 oz Jar crunchy peanut butter
14 oz Can sweetened condensed milk

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

122. MICROWAVE ROCKY ROAD FUDGE

4 1/2 c Confectioner's sugar
1/2 c Butter or margarine
1/3 c Cocoa
1/4 c Milk
1/4 ts Salt
1/2 c Pecans; chopped
1/2 c Miniature marshmallows
1 ts Vanilla extract

In a large microwave-safe bowl, combine confectioners sugar, butter, cocoa, milk and salt. Microwave on high power 2 to 2 - 1/2 minutes or until butter is melted. Add pecans, marshmallows and vanilla; stir until well blended. Pour into an 8 inch square pan lined with greased aluminum foil. Refrigerate about 1 hour or until firm. Cut into 1 inch squares and store in an airtight container. Yield: about 1 - 1/2 pounds fudge.

123. MILK FUDGE - LECHE QUEMADA

1 can Sweetened condensed milk

This is a Mexican treat called leche quemada, or milk fudge. This treat tastes delicious served with fruit, chopped nuts, whipped cream, or just by itself. Remember to remove milk from the can because a heated, unopened can could explode.

Microwave method: Place milk in a 2-quart bowl, microwave on medium-high power 2 minutes, stir. Microwave 2 minutes longer, stir. Microwave on low power 1.5 minutes longer, stir well and cool. Mixture should be thick, creamy and slightly darkened. Chill thoroughly. Makes about 1.5 cups.

Oven method: Pour milk into a 8 or 9 inch pie plate, cover with foil, place in shallow pan. Fill pan with enough water to come partially up the sides of pie plate. Bake in a preheated 425 F oven for 1 to 1.5 hours until thick and caramel-colored. Remove foil, cool. Chill thoroughly.

Stovetop method: Pour milk into top of a double boiler, cover, place over simmering water and cook 1 to 1.5 hours until thick and light caramel colored. Beat until smooth, cool. Chill thoroughly.

124. MILK CHOCOLATE FUDGE

1 pkg Milk chocolate chips; 12 oz
3 tb Butter
3/4 c Walnuts; chopped
2 ts Vanilla
1 c Sweetened condensed milk; Like Eagle Brand or use Recipe following

SWEETENED CONDENSED MILK:

1/3 c Water
3/4 c Sugar
1 1/3 c Instant skim milk
4 tb Butter

Place chocolate in microwave-safe dish or measuring cup. Microwave, uncovered, at medium to medium-high power until chocolate appears soft, approx. 3 minutes. Stir every minute. Do not overheat. (Or chocolate can be melted in top of a double-boiler over very low heat.) Stir until melted. Remove from heat. Stir in condensed milk, butter and vanilla. Blend until butter is mixed with the chocolate. Stir in nuts. Spread mixture into a lightly oiled 8-inch square pan. Cool at room temperature.

SWEETENED CONDENSED MILK: Heat water and sugar in medium saucepan until sugar dissolves, approx. 5 minutes. Add butter. Heat mixture until butter melts. Remove from heat. Place instant milk in food processor or blender. Pour water/sugar mixture into processor/blender. Process until well blended. Makes 1 cup of sweetened condensed milk for fudge recipe. No leftovers like when you use the canned sweetened condensed milk.

125. MILLION DOLLAR FUDGE

4 1/2 cup Sugar
36 oz Chocolate chips (3-12 oz packages)
2 sticks Butter (8 ounces)
1 tsp Vanilla
12 oz Evaporated milk
7 oz Marshmallow cream
2 c Nuts

Mix 4 1/2 cups sugar with one (1) can evaporated milk. Boil 7 to 8 minutes, stirring often (rolling boil). Mix together in a large bowl; 3 packages chocolate chips, 7 oz. jar marshmallow cream, 1/2 lb. melted butter. Cream margarine and marshmallow together and add chocolate chips. Pour hot mixture over

chocolate mixture. After chocolate has melted, add 2 cups of nuts and 1 tsp. of vanilla, blend well, pour into buttered pans and chill in refrigerator. Cut into squares before firm. This recipe makes about 5 lbs of fudge.

126. MIXED NUT CHOCOLATE FUDGE

12 oz Semi Sweet Chocolate Chips
1 cup Milk Chocolate Chips (6 oz or half a bag)
14 oz Sweetened Condensed Milk (not evaporated milk)
1 cup Chopped Mixed Nuts
1 tsp Vanilla Extract

Line 8" square pan with foil. In heavy saucepan over low heat, melt chocolate chips with sweetened condensed milk, stirring constantly. Remove from heat. Stir in nuts and vanilla. Spread evenly into prepared pan. Refrigerate until firm, about 2 hours. Turn fudge onto cutting board; peel off foil. Cut into squares. Store tightly covered at room temperature. About 4 dozen pieces or 2 pounds.

127. MOCHA CHIP FUDGE

1 1/2 tb instant coffee granules
1/4 c boiling water
3 1/2 c sugar
1 (12-oz) can evaporated milk
1/2 c butter
1 (7-oz) jar marshmallow cream
1 tb vanilla extract
1 (12-oz) package semisweet chocolate mini-morsels

Dissolve coffee granules in boiling water; set aside. Combine sugar, milk and butter in a heavy saucepan; cook over low heat, stirring constantly, until sugar dissolves. Cook over medium-low heat until mixture reaches soft ball stage (238 degrees). Remove from heat. Add coffee, marshmallow cream, and vanilla. Stir until blended. Let cool to lukewarm (110 degrees). Beat until mixture begins to thicken. Gently stir in mini-morsels just until partially melted. Pour mixture into a greased 13 x 9 x 2-inch baking pan. Let cool completely, and cut into small squares. Store in an airtight container. Yield: 3 pounds.

128. NO BAKE FUDGE NUGGETS

2 cups sugar
1/2 cup cocoa
1/2 pound butter
1/8 teaspoon salt
1/2 cup milk
3 cups oatmeal
1/2 cup crunchy peanut butter
1 teaspoon vanilla

Combine first 5 ingredients and boil 1 minute. Stir in peanut butter, vanilla and oatmeal. Drop by teaspoon on wax paper.

129. NO BAKE HIGH-PROTEIN PEANUT BUTTER FUDGE

2 c extra-crunchy peanut butter
2/3 c Dry nonfat milk powder
3/4 c Currants (or raisins)
1/3 c Unsalted shelled sunflower seeds
1/3 c Sesame seeds (toasted)
1/3 c Honey
3 tb Wheat germ

Mix all ingredients together with a fork in a bowl. It will be stiff and sticky. Turn it into a lightly oiled 8" glass square or metal baking dish. Spread evenly and chill. Cut into little squares.

130. NO FAIL FUDGE

4 c Miniature marshmallows
2/3 c Evaporated milk
1/4 c Butter or margarine
1 1/2 c Sugar
1/4 ts Salt
12 oz Semisweet chocolate pieces
1 ts Vanilla
1/2 c Chopped nuts

Combine marshmallows, milk, butter, sugar and salt in saucepan. Cook and stir until mixture comes to full boil. Boil 5 minutes over medium heat, stirring constantly. Remove from heat and add chocolate pieces, beating until melted. Do not overbeat. Fold in vanilla and nuts. Pour into greased 9-inch square pan. Chill until firm. Makes 2 1/2 pounds.

131. NUT CARAMEL FUDGE

3 cups dark brown sugar
1 teaspoon butter
1 1/2 cups milk
1 teaspoon vanilla
1 cup chopped nuts

Cook sugar, butter and milk until it will thread. Remove from heat. Add flavoring and nuts. Beat until mixture is thick and creamy. Pour in buttered pan. Cut into squares when cool.

132. NUTTY CHOCOLATE MINT FUDGE

7 oz Marshmallow Cream -- (1 jar)
1 1/2 c Sugar
2/3 c Evaporated Milk
1/4 c Butter
1/4 ts Salt
1 1/2 c Mint Chocolate Chips -- Nestles
1/2 c Chopped Nuts
1 t Vanilla Extract

In heavy saucepan, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a FULL ROLLING BOIL over medium heat, stirring constantly. Remove from heat. Add Mint Chocolate Chips; stir until chips are melted and mixture is smooth. Add nuts and vanilla extract. Pour into foil-lined 8-inch square pan. Chill until firm, about 2 hours. Cut into 1-inch squares.

133. NUTTY PEANUT BUTTER FUDGE

2 1/4 c Sugar
3/4 c Evaporated milk
1/4 c Butter or margarine
7 oz Jar marshmallow creme
10 oz REESE'S Peanut Butter Chips
1 ts Vanilla extract
1 c Broken walnuts
Candied cherries, halved (red and green)

Butter an 8-or 9-inch square pan. In heavy 2-3/4 quart saucepan combine sugar, evaporated milk, butter and marshmallow creme. Cook over medium heat, stirring constantly, until mixture begins to boil. Continue cooking and stirring 5 minutes; remove from heat. Immediately add peanut butter chips and vanilla, stirring until chips are melted. Stir in walnuts. Pour into prepared pan. Score and decorate warm fudge with cherry halves; cool completely. About 3 pounds.

VARIATION: 1/4 cup each green and red candied cherries, quartered can be stirred in with walnuts.

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

134. OATMEAL FUDGE

1 Stick butter
2 c Sugar
1/2 c Milk

Bring to boil and stir while boiling for 3 minutes exactly.

Remove from burner and add:

1/2 c Cocoa
2 c Oatmeal
1/2 c Coconut
1/2 c Pecans
1 t Vanilla
Pinch of salt

Mix quickly and spoon out onto wax paper. Make sure you get all of your ingredients together first because you must mix the second half of the stuff in as soon as you take the boiling mixture off the stove. It really is good and very sweet.

135. OLD FASHIONED CHOCOLATE FUDGE

2 c Sugar
2/3 c Milk
1/4 ts Salt
1 t Vanilla
2 oz Unsweet. chocolate OR... 1/3 c cocoa
1 tb Corn syrup
2 tb Margarine
1/2 c Chopped nuts (oppt.)

Mix Sugar, Milk, Chocolate, Corn syrup and salt. Cook over medium heat stirring constantly, until chocolate is melted and sugar is dissolved. Cook stirring occasionally to 234 degrees (until it forms a soft ball in a cold cup of water). Remove from heat, add vanilla & margarine. Beat vigorously for 5 to 10 minutes with a spoon until candy is thick & no longer glossy. Spread in buttered shallow dish.

136. OLD FASHIONED PEANUT BUTTER FUDGE

2 c granulated sugar
1/2 c skim milk
1/3 c peanut butter
2 tbsps corn syrup
2 tbsps margarine -- at room temperature
1 tsp vanilla
1/2 c peanuts

Line an 8 x 8 x 2" baking pan with foil, extending foil over edges of pan. Butter the foil; set pan aside. Butter the sides of a heavy 2-quart saucepan. In the saucepan combine sugar, milk, peanut butter, and corn syrup. Cook over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take about 5 minutes. Avoid splashing mixture on sides of pan. Carefully clip candy thermometer to side of pan. Cook over medium-low heat, stirring frequently, till thermometer registers 234,

soft-ball stage. Mixture should boil at a moderate, steady rate over the entire surface. Reaching soft-ball stage should take 8 to 10 minutes. Remove pan from heat. Add 2 tablespoons margarine and vanilla, but do not stir. Cool, without stirring, to 110, about 55 minutes. Remove thermometer. Beat vigorously till just beginning to thicken; add nuts. Continue beating until very thick, but still glossy. This should take 6 to 7 minutes total. Quickly turn fudge into prepared pan. Candy will lose its gloss after it's turned in pan. While fudge is warm, score into 1" squares. When candy is firm, lift out of pan; cut into squares. Store tightly covered.

137. ORANGE NUT FUDGE

3 C Sugar
1/4 C Boiling water
1 C Liquid non-dairy coffee creamer
1/4 t Salt
2 t Grated orange peel, fresh or dried
1 C Chopped pecans or walnuts

Caramelize 1 cup of the sugar in a heavy saucepan over medium-low heat. Do not stir, but watch closely and tilt pan so that sugar melts evenly and does not scorch. Slowly and carefully pour the boiling water into the caramelized sugar, and stir to mix. Add the remaining sugar, creamer and salt. Cook over medium heat, and stir until all ingredients are mixed and mixture comes to a boil. Without stirring, cook until mixture reaches 238°F on a candy thermometer. Remove from heat and cool to lukewarm (pan bottom is barely warm to the touch). Beat until candy loses its gloss and holds its shape. Fold in grated orange peel and nuts. Spread in a buttered 8-inch square dish, and cut into squares. Makes about 4 dozen pieces.

138. PEANUT BUTTER FUDGE

1 c Sugar
1 c Light brown sugar; firmly packed
1/2 c Half-and-half
2 tb Light corn syrup
1/4 c Butter or margarine
1/2 c Crunchy peanut butter
1/2 c Marshmallow cream
2 ts Vanilla extract

Combine sugars, half-and-half, and corn syrup in a 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. Uncover and cook to soft ball stage (235 degrees), stirring occasionally. Remove from heat. Add butter, peanut butter, marshmallow cream, and vanilla; stir until smooth. Pour mixture into a buttered 8-inch square pan, spreading with a spatula. Cool and cut into squares. Yield: 1-3/4 pounds.

139. PEANUT BUTTER CHOCOLATE FUDGE

12 oz Pkg peanut butter chips
14 oz Can condensed milk
1/4 c Butter
1/2 c Chopped peanuts (optional -- I leave these out)
16 oz Pkg semi-sweet chocolate chips

Line an 8 inch (or you can use a 9x13 inch) pan with wax paper. Melt peanut butter chips, 6 oz condensed milk and 2 Tbsp butter, stirring occasionally. Remove from heat. Stir in peanuts. Spread in pan. In another saucepan, melt chocolate chips, 4 oz condensed milk, and 2 Tbsp butter. Spread on top of peanut butter mixture. Chill 2 hours, until firm. Turn onto cutting board. Peel off paper and cut into squares. Store tightly covered.

140. PEANUT BUTTER CHOCOLATE CHIP FUDGE

2 c Granulated sugar
2/3 c Milk
2 tb Light corn syrup
1 tb Butter
1 t Vanilla
1/2 c Peanut butter
1 c Milk chocolate chips

Combine sugar, milk and corn syrup in a heavy saucepan (3 quart); bring to a boil, stirring constantly, until mixture boils. Continue boiling without stirring to the soft-ball stage (234 F). Remove from heat. Add butter, without stirring, and cool to lukewarm (110 F). Add vanilla and peanut butter; beat until mixture begins to thicken and lose its gloss. (Watch carefully, this fudge has a short beating time.) QUICKLY add chocolate pieces, and turn into buttered 8x8x2-inch pan. While warm, mark into squares. Cool until firm, then cut as marked.

141. PEANUT BUTTER & JELLY FUDGE

4 1/2 c Confectioner's sugar
2 c Graham cracker crumbs
1 c Creamy peanut butter
1 c Butter or margarine; melted
1 pkg Peanut butter chips
1/3 c Strawberry preserves

In a large bowl, combine confectioners sugar, cracker crumbs, peanut butter and butter; stir until well blended. Line a 9 x 13 baking pan with a double layer of aluminum foil, extending foil over ends of pan; grease foil. Press mixture into pan. For topping, place peanut butter chips in a small microwave safe bowl. Microwave on high power 1 minute; stir. Continue to microwave until chips begin to melt, stirring every 15 seconds. Stir until smooth. Spread melted chips over peanut butter mixture. Using edges of foil, immediately lift peanut butter mixture from pan. Spread preserves over melted chips. Cut into 1 inch squares. Yield: about 8 dozen pieces of fudge.

142. PEANUT BUTTER NO COOK FUDGE

A no-cook fudge, using confectioners' sugar.

1/4 c Butter
1/3 c Chunky peanut butter
1 lb Confectioners' sugar
1/3 c Dry powdered milk
1/3 c Light corn syrup
1 T Water
1 t Vanilla
1/2 c Chopped peanuts

In top of double boiler, combine butter and peanut butter and melt. Sift together confectioners' sugar and dry powdered milk; set aside. Add corn syrup, water, and vanilla to the peanut butter mixture. Stir in about half the dry ingredients, blend well, then add the remaining dry ingredients. Blend until very smooth. Stir in chopped peanuts. Turn into a buttered 8-inch square pan. Cut into squares. Makes about 48 pieces.

143. PENNSYLVANIA DUTCH FUDGE

2 tbsp Butter
1 cup Brown sugar
1 cup Sugar
2 tbsp Corn syrup
5 oz Evaporated Milk
2 oz Unsweetened Chocolate (1 square = 1 oz.)
1 cup Vanilla
1 cup Nuts, chopped

Cut the chocolate in small pieces and cook with the brown and granulated sugar, the condensed milk and the corn syrup. Stir until the sugar is dissolved. Then cook, stirring occasionally, until the fudge forms a soft ball when dropped in cold water. Remove from the fire, add the butter and let stand until it is cool. Then beat until it begins to lose its glossy appearance. Add the vanilla and the nuts, pour on a greased pan and allow to cool. Cut in squares.

144. PENUICHE FUDGE

2 cups brown sugar
1 cup water (or milk, cream, or evaporated milk if desired)
1/4 teaspoon salt
1 Tablespoon butter
1 teaspoon vanilla
1 cup nutmeats

Slowly stir over low heat until sugar is dissolved. Boil brown sugar, water, sugar and salt quickly without stirring to the "soft-ball stage" (238 degrees). Add butter. Place saucepan containing the candy in cold water. When the bottom of the saucepan is cool, begin to beat the candy until smooth and creamy. Add vanilla and nutmeats. Drop candy from spoon on oiled wax paper or into oiled pan and cut into squares.

145. PEPPERMINT FUDGE

2/3 c Evaporated milk
1 2/3 c Sugar
2 tb Butter
1/2 ts Salt
2 c Marshmallows (mini's)
1 1/2 c Chocolate chips
1/2 ts Peppermint extract
1/2 c Chopped walnuts

Mix milk, sugar, butter and salt in a pot. Bring to a full boil, then boil for 5 minutes stirring constantly. Remove from heat. Add marshmallows, chocolate chips, flavoring and walnuts. Stir vigorously until marshmallows are melted and thoroughly blended. Pour into 8 inch square pan. Chill. Makes about 2 pounds.

146. PERSIMMON DATE NUT FUDGE

6 c Sugar
2 c Milk
1/2 c Cream
1/2 c Light corn syrup
1 1/4 c Persimmon pulp (4-5 fruits)
1/2 c Unsalted butter
1 c Chopped fresh dates
2 c Finely chopped nuts

In a large heavy pot, mix sugar, milk, cream, corn syrup, and persimmon pulp. Cook over low heat, stirring frequently, for 45 minutes to 1 hour, or until mixture reaches the soft-ball stage (235-240 F). Meanwhile, butter a 9x13-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. May freeze 3 weeks.

NOTE: To prepare persimmons, scoop soft persimmon pulp out of skins, discarding seeds and leaves. Puree in a food processor or blender. How to chop dates: Chop with a chef's knife (with a blade 6 to 8 inches long) dusted with powdered sugar to keep dates from sticking. Or cut dates with scissors.

147. PINA COLADA FUDGE

2 tbsp Butter or Margarine (1/4 stick)
2 1/2 cup Sugar
2/3 cup Evaporated Milk (or one Small 5 oz can)
12 oz White Chips (1 package)
5 oz Marshmallow Creme or Marshmallow Fluff (most of the jar)
1/2 cup (8 oz. can) Crushed Pineapple, drained
1/2 cup Dried Pineapple (found in the bulk food aisle)
1/2 cup Shredded Coconut
1/2 cup Macadamia Nuts (or Cashews, Almonds, etc.)
1 tsp Pineapple Extract (may substitute Orange Extract)

Line a 9" x 9" pan with aluminum foil 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 creme. Once it begins to boil again add the crushed pineapple. Bring back to a boil for 5 full minutes by the clock (start once the boil resumes after adding the pineapple). The mixture will start to turn slightly brown during the boil. If you get brown flakes in the mixture then turn down the heat a little and continue to stir. Remove from heat and add the white chips, butter, dried pineapple, nuts, and pineapple extract to the hot mixture. Mix thoroughly and pour into prepared pan. Cool at room temperature. Remove from pan, remove foil, cut into squares.

NOTE: After you think you've drained the crushed pineapple, stand the can on it's side and see if any pineapple juice seeps out. Water is the enemy of fudge so you want to drain all you can. Buy one 8 ounce can (1 cup) which will result in 4 ounces (1/2 cup) of pineapple pulp once drained.

148. PINEAPPLE FUDGE

1 cup Pecans (chopped coarsely)
14 oz Crushed pineapple (drained)**
4 cup Sugar
1 cup Heavy cream
2 tbsp Margarine or Butter
2 tsp Vanilla extract

**Use a 14-ounce can of crushed pineapple. Invert can over a sieve placed in bowl to drain pineapple thoroughly.

Combine the drained pineapple, sugar and cream in a heavy saucepan. Stir over low heat until sugar is dissolved. Increase heat and bring mixture to boiling. Cook, stirring occasionally to prevent scorching. Continue until mixture reaches 234 degrees on a candy thermometer (soft ball stage). This will stick a little, but DO NOT scrape bottom and sides of pan; brushing down side of pan occasionally will help. Remove from heat and let cool just until cool enough that you can touch pan without being burned. DO NOT stir or disturb mixture in any way while this is cooling. Add the margarine (or butter) and the vanilla extract. Beat vigorously until the candy loses its gloss. Stir in the pecans using as little mixing as possible. Immediately pour into 8 x 8-inch pan that has been greased with margarine. Do not scrape the bottom or sides of pan as you are putting the mixture into dish. Let cool completely, then cut into small pieces for serving. About 24 (1-1/2 inch) squares.

149. PINTO BEAN FUDGE

2/3 c Canned milk (or light cream)
1 1/2 c Mini marshmallows
1 1/2 c Strained pinto beans
1 ts Vanilla
1 2/3 c Sugar
1/2 c Nuts
1 1/2 c Chocolate chips

Combine sugar and milk in kettle. Boil 5 minutes, stirring constantly. Add remaining ingredients and stir until marshmallows melt. Pour into buttered pan; cool and cut into squares.

150. PISTACHIO SWIRL FUDGE

1 pk. 3-oz. cream cheese
1 can (14oz.) sweetened condensed milk, divided
1/2 tsp. vanilla
3 pk. (6-oz. each) semisweet chocolate pieces
1 tblsp. sweet butter or margarine
1/2 cup coarsely chopped pistachio nuts

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

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

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



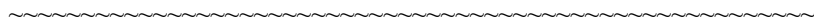
151. PISTACHIO WHITE CHOCOLATE FUDGE

1 tbsp Butter
1/4 cup Sweetened Condensed Milk
2 cup Sugar
2 tbsp Lemon Juice
1/4 tsp Salt
10-12 oz White chocolate, coarsely chopped **
1 tsp Vanilla
1 cup Pistachios, Shelled & Roasted

** 10 to 12 oz. package White (vanilla) chips can be substituted for 10 to 12 ounces of white chocolate. White chips bake well and are about 1/3 the price of white chocolate.

In 2-quart heavy saucepan sweetened condensed milk, sugar, salt, and lemon juice to a boil over medium heat. Continue to boil until it reaches 236°F (soft-ball stage; about 20-30 minutes). Remove from heat, add butter and white chocolate (or white chips). Do not stir; let sit undisturbed until the pan can be handled (about 110°F). Stir until thick, fold in vanilla and pistachios. Spread into a buttered 8" x 8" pan. Cool. Cut into 1" squares.

NOTE: Go wild and use the red or green pistachios!! You can also add 1/2 cup of candied cherries to add color and flavor.



152. POTATO CHOCOLATE FUDGE

2 Unsweetened chocolate squares
4 tb Butter
1/3 c Mashed potatoes
1/8 ts Salt
1 t Vanilla extract
1 lb 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. Mix well. Sift sugar. Add a small amount at a time, blending until no sugar is visible. When a spoon is no longer equal to the task of mixing, knead in the balance of the 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 a nutmeat

153. PRUNE FUDGE

1 lb Prunes
4 c Sugar
2 tb Lemon juice
2 c Water
1 c Chopped nuts

Wash prunes, cover with water, and cook slowly until tender. Drain, pit, and chop. Add sugar to prune juice. Add prunes and lemon juice. Boil to soft ball stage (234 - 238 F). Cool to room temperature. Beat until creamy. Add nuts. Pour into well-buttered, shallow pan. Cut in squares.

154. PUDDING MIX FUDGE

1/4 cup butter
1 package chocolate pudding mix (4oz package - NOT instant)
1/4 cup milk
1 3/4 cups icing sugar

Melt butter and stir in pudding mix and milk. Bring to boil and remove from heat. Stir in the icing sugar and 1/2 tsp. vanilla, walnuts if desired. Pour into buttered pan.

155. PUMPKIN FUDGE

2 c Sugar
1/3 c Mashed pumpkin
1/4 ts Cornstarch
1/4 ts Pumpkin pie spice
1/2 c Evaporated milk
1/2 ts Vanilla
1/4 c Butter
1 c Chopped pecans

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

156. PUMPKIN WALNUT FUDGE

4 cups Sugar
1 cup Milk
3 tbs Light corn syrup
1 cup Fresh pumpkin purée OR canned pumpkin purée
3 tbs Unsalted butter, cut into bits
1 tsp Vanilla
2 cups Chopped walnuts

In a 4-quart heavy saucepan combine the sugar, the milk, the corn syrup, the pumpkin purée, and a pinch of salt, cook the mixture over moderate heat, stirring, until the sugar is dissolved, and cook it, undisturbed, until a candy thermometer registers 238°F. Remove the pan from the heat, add the butter (do not stir it into the mixture), and let the mixture cool until it is 140°F. Stir in the vanilla and the walnuts, beat the mixture with a wooden spoon for 30 seconds to 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 well stored between sheets of wax paper in an airtight container (in a cool place) for 2 weeks. Makes about 2 pounds.

157. QUICK FUDGE

1 lb Confectioners sugar
1/2 c Cocoa
1/2 ts Salt
1 c Chopped pecans
6 tb Butter
4 tb Milk
1 tb Vanilla

Combine all ingredients except nuts in top of double boiler. Place over simmering water and stir until smooth; add nuts and mix. Spread candy quickly in buttered 9 x 5 loaf pan. Cool, cut in squares.

158. RAISIN NUT FUDGE

2 tb Butter or margarine
2 c Sugar
1/4 c Molasses
1/2 c Evaporated milk
2 Squares chocolate
2 tb Raisins
1/2 c Chopped nuts
1 t Vanilla

Melt butter; add sugar, milk, molasses, and chocolate. Heat gently and stir until chocolate is melted. Bring to the boiling point and boil to soft ball stage (234 ~ 238 F). Remove from heat. Cool to room temperature.

Beat until creamy. Add raisins, nuts, and vanilla. Continue beating until mixture will hold its shape. Pour into well-buttered pan. Cut into squares.

159. RICE KRISPIES FUDGE

1/4 c Margarine
1 pk (6 oz.) Chocolate chips
1/4 c Corn syrup
1 ts Vanilla
1 1/2 c Powdered sugar
2 c Rice krispies cereal

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

160. RICH COCOA FUDGE

3 c Sugar
2/3 c Hershey's Cocoa OR... Hershey's European Style Cocoa
1/8 ts Salt
1 1/2 c Milk
1/4 c Butter
1 t Vanilla

Line 8-or 9-inch square pan with foil; butter foil. In heavy 4-quart saucepan, stir together sugar, cocoa and salt; stir in milk. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil. Boil, without stirring, to 234 degrees Fahrenheit or until syrup, when dropped into very cold water, forms a soft ball which flattens when removed from water. (Bulb of candy thermometer should not rest on bottom of saucepan). Remove from heat. Add butter and vanilla. Do not stir. Cool at room temperature to 110 degrees Fahrenheit (lukewarm). Beat with wooden spoon until fudge thickens and loses some of its gloss. Spread quickly into prepared pan; cool. Cut into squares. About 36 pieces or 1-3/4 pounds.

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

Variations:

Nutty Rich Cocoa Fudge: Beat cooked fudge as directed. Immediately stir in 1 cup chopped almonds, pecans or walnuts and spread quickly into prepared pan.

Marshmallow-Nut Cocoa Fudge: Increase cocoa to 3/4 cup. Cook fudge as directed. Add 1 cup marshmallow creme with butter and vanilla. Do not stir. Cool to 110 degrees Fahrenheit (lukewarm). Beat 8 minutes; stir in 1 cup chopped nuts and pour into prepared pan. (Fudge does not set until poured into pan).

High Altitude Directions: Increase milk to 1-2/3 cups. Use soft ball cold water test for doneness or test and read thermometer in boiling water, subtract difference from 212 degrees Fahrenheit. Then subtract that number from 234 degrees Fahrenheit. This is the soft ball temperature for your altitude and thermometer.

161. ROCKY ROAD FUDGE

12 oz pkg Chocolate chips; semisweet
1 can Sweetened condensed milk; 14 oz
2 tb Butter
2 c Peanuts; dry roasted
8 oz bag Mini marshmallows

In heavy saucepan over low heat, melt chocolate with condensed milk and butter. Remove from heat. In large bowl, combine nuts and marshmallows. Fold in chocolate mixture. Spread in 9 by 13 inch pan lined with wax paper. (Or drop teaspoons on to baking sheets lined with wax paper.) Chill 2 hours or till firm. Remove from pan, peel off paper, cut into squares. Cover and store at room temperature.

162. RUM RAISIN FUDGE

1/2 c Raisins
2 tb Rum
2 c Sugar
1/3 c Milk
1/3 c Half and half
2 tb Light corn syrup
2 tb Rum
2 tb Butter

Butter a 9x5x3 loaf pan. Mix raisins and 2 tb rum; reserve. Cook remaining ingredients except butter in 3-qt. saucepan over medium heat, stirring occasionally to 234° on candy thermometer. Remove from heat; stir in butter. Cool without stirring to 120°. Beat vigorously and continuously with spoon or heavy electric mixer 5-10 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" squares. About 2 1/2 dozen candies.

Hazlenut Fudge: Omit raisins and rum. Add 2 Tb hazlenut liqueur with the corn syrup. Stir in 1/2 cup chopped hazlenuts (filberts), toasted, into mixture before spreading in pan. Top with whole hazlenuts if desired.

163. SKILLET FUDGE

2 c Sugar
2 tb Butter
1 ts Cinnamon
1/2 ts Salt
1 c Evaporated milk
1/2 c Miniature marshmallows
1 1/2 c Chocolate chips
2/3 c Chopped walnuts or pecans
1 ts Vanilla

Combine sugar, butter, cinnamon, salt and evaporated milk in electric skillet at 280 degrees. Bring mixture to a boil and boil for 5 minutes, stirring constantly. Turn off skillet. Add marshmallows, chocolate, nuts and vanilla. Stir until marshmallows and chocolate are smoothly blended. Pour into a buttered 8" square pan. Cool before cutting into squares.

164. SMOOTHEST FUDGE

4 1/2 cup sugar
1/2 cup butter
12 oz. can evaporated milk
4 1/2 cup mini-marshmallows
12 oz semisweet chocolate chips
12 oz sweet baking chocolate (cut into pieces)
2 oz unsweetened baking chocolate (cut into pieces)
2 tsp vanilla
1/4 tsp almond extract
1 cup chopped walnuts or pecans (opt.)

Line 15 x 10 x 1 pan with foil, extending over sides of pan; grease foil. In a large saucepan, combine sugar, butter, and evap. milk; cook and stir over medium heat until sugar is dissolved. Bring to a full boil, stirring constantly. Boil uncovered over medium heat without stirring for 5 minutes. Remove saucepan from heat. Add marshmallows; stir until melted. Add chocolate chips, sweet chocolate, and unsweetened chocolate, stirring constantly until all chocolate is melted and mixture is smooth. Stir in vanilla, almond extract and nuts. Quickly spread in prepared pan. Can sprinkle with more nuts if desired. Cool 1 hour or until completely cooled. Remove fudge from pan by lifting foil. Remove foil from sides of fudge and cut into squares with a long knife (or use specialty cookie cutter for holidays...i.e. heart shape for Valentine's day). Store in airtight container to retain freshness.

Peanut Butter Variation: Either substitute 2 bags of Peanut Butter Chips (about 22 oz of chips) OR... 3 cups of stiff peanut butter, and reduce the butter to 1/4 cup.

165. SNICKERS FUDGE

BOTTOM LAYER:

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

FILLING:

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

CARAMEL LAYER:

14 oz pkg caramels
1/4 cup whipping cream

ICING:

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

For Bottom Layer: Combine the first 3 ingredients in a small saucepan; stir over low heat until melted and smooth. Spread onto the bottom of a lightly greased 13x9x2 inch pan. Refrigerate until set.

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

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

For Icing: In another saucepan, combine chips and peanut butter; stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 inch squares. Store in the refrigerator. Yield: 8 dozen pieces.

166. SNOW FUDGE

2 cups sugar
1 cup light cream or evaporated milk
1/2 cup butter
8 oz. white confectionary coating, chopped
1/2 cup flaked coconut
1/2 cup coarsely chopped pecans
1 tsp. vanilla

Place sugar, cream and butter into a heavy 3 quart saucepan. Cook over medium heat to 238 F., stirring constantly. Remove from heat. Allow mixture to stand, without stirring for 10 minutes. Add confectionary coating. Beat until melted. Quickly stir in coconut, pecans, and vanilla. Pour into a buttered 8" square pan. Cool. Cut into squares. Yield: Makes 64 1-inch squares.

167. SOUR CREAM FUDGE

2 c sugar
1/2 c sour cream
1/3 c white syrup
2 tbsp butter
1/4 tsp salt
1 1/2 tsp vanilla
1 c pecans

Mix together in large heavy saucepan sugar, sour cream, white syrup and salt. Bring slowly to a boil; stir until sugar dissolves. When at a steady boil, cover and boil 3 minutes. Uncover and boil until mixture forms a soft ball in cold water. Remove from heat; let stand 10 minutes. Add butter and vanilla and beat until mixture starts to thicken. Add pecans and pour into buttered dish. Cut while slightly warm.

168. SOUTHERN PECAN FUDGE

1 lb. Confectioner's sugar
6 T Butter
1/2 C Cocoa
1/4 C Milk
1 T Vanilla
1/4 t Salt
1 C Chopped pecans

In a medium saucepan, heat sugar, butter, cocoa, milk, vanilla and salt over low heat, stirring until smooth. Stir in nuts. Spread mixture quickly in buttered 9 x 5 loaf pan. Cool; cut into squares. Makes 2 dozen pieces.

169. SPANISH PEANUT FUDGE

3 c Granulated sugar
5 oz Evaporated milk
3/4 c Butter or margarine
1 pk (12 oz) semi-sweet chocolate chips
1 Jar (7 oz) marshmallow creme
1 c Spanish peanuts

In 3-quart microwave-safe casserole, combine sugar, evaporated milk and butter or margarine. Microwave on Medium-High (70 percent power) 10 to 13 minutes, stirring every 4 minutes. Add chocolate chips; stir until chocolate melts. Blend in marshmallow creme, then fold in peanuts. Spread mixture into buttered 12 by 8-inch baking dish. Cover loosely with wax paper and refrigerate until set, then cut into 1-inch squares. Store in airtight container and refrigerate up to 1 month.

170. SPICED PUMPKIN FUDGE

1/2 Cup Butter

3 Cup Sugar
2/3 Cup (5 oz.can) Evaporated Milk
1/2 Cup Solid Pack Pumpkin
12 Oz. Pkg. Butterscotch Morsels
7 Oz. Jar Marshmallow Creme
1 Cup Chopped Toasted Almonds
1 Tsp Vanilla
1 Tsp Pumpkin Pie Spice

In a heavy saucepan, combine butter, milk, pumpkin, & spice; bring to boil, stirring constantly. Continue boiling over medium heat, stirring constantly, until mixture reaches 234 degrees. Remove from heat & stir in morsels. Add creme, nuts, & vanilla, mixing till well blended. Quickly pour into a greased 15 x 10" jelly roll pan, spreading till even. Cool at room temperature & cut into squares. Makes about 2 1/2 pounds.

171. STAINED GLASS FUDGE

1 1/2 lb Vanilla flavored candy coating
14 oz Sweetened condensed milk
1/8 ts Salt
1 1/2 ts Vanilla
1 1/2 c Mini gumdrops, multi colors (no black); chopped

In heavy saucepan, over low heat, melt vanilla coating with sweetened condensed milk and salt; stir in vanilla and gumdrops. Spread into a wax paper lined 9" 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 lbs.

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

172. SUGAR-FREE CHOCOLATE FUDGE

16 oz Cream cheese, softened
2 oz Unsweetened chocolate (squares)
1/2 cup Sugar substitute (Equal, Aspartame, Sweet 'n Low)
1 tsp Vanilla extract
1/2 cup Chopped pecans

In a small mixing bowl, beat the cream cheese, chocolate, sweetener and vanilla until smooth. Stir in pecans. Pour into 8-inch square baking pan lined with foil. Cover and refrigerate overnight. Cut into 16 squares. Serve chilled.

173. SUPER RICH PEANUT BUTTER FUDGE

2 c Sugar
1/4 ts Salt
2/3 c Milk
2 tb Dark corn syrup
1/3 c Peanut butter
2 ts Vanilla

Grease an 8 x 8-inch pan. Combine sugar, salt, milk and corn syrup into a 3 quart pan. Stir over medium heat until it boils, then cover and let boil for 2-3 minutes. Uncover. Continue to boil over medium heat without stirring until syrup dropped into cold water forms a ball. Remove from heat. Let cool to lukewarm. Mix in peanut butter and vanilla. Stir until thickened. Spread in pan. When firm, cut into squares.

174. THREE LAYER FUDGE

3/4 c Butter, divided
1 square (1-oz.) baking chocolate
1 1/4 c Sugar
2 ts Vanilla, divided
1 Egg
2 c Crushed graham crackers
1 c Flaked coconut
1/2 c Nuts
2 tb Light cream
2 c Confectioners' sugar
6 oz Semi-sweet chocolate chips (1 generous cup, unmelted)
3 tb Paramount crystals (optional)

Melt 1/2 cup butter and baking chocolate. Blend in sugar, 1 teaspoon vanilla, egg, graham crackers, coconut, and nuts. Mix well with a spoon, then with hands. Press mixture ungreased 11 1/2 x 7 1/2 x 1 1/2-inch pan; refrigerate. Mix together 1/4 cup butter, light cream, confectioners' sugar, and 1 teaspoon vanilla; beat well. Spread over chocolate mixture in pan; chill. Melt semi-sweet chocolate chips and paramount crystals over hot, not boiling, water. Spread melted chocolate over white filling; chill. Cut into 1-inch squares. Store in refrigerator. Makes about 56 pieces.

175. TRIPLE CHOCOLATE FUDGE

4 1/2 c Sugar
1 t Salt
1/2 c Butter
13 oz Can evaporated milk
12 oz Bag semisweet choc chips
16 oz German's Sweet chocolate; four 4oz bars, broken up
9 oz Milk chocolate, broken up
10 1/2 oz Marshmallow cream
2 ts Vanilla
4 c Coarsely chopped nuts, toasted

In a six quart Dutch oven, combine sugar, salt, butter and milk. Bring to simmer, stirring constantly, over medium heat. As soon as first bubble is seen, boil mixture exactly 8 minutes. Remove from heat

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

176. TROPICAL FUDGE

1 1/4 c Sugar
1/2 c Molasses
1/3 c Hot water
2 tb Butter or margarine
1/4 ts Salt
6 oz Semisweet chocolate pieces
2 c Finely chopped Brazil nuts
1 can Flaked coconut
1/2 c Finely chopped Brazil nuts

In saucepan, mix sugar, molasses, hot water, butter and salt. Stir over low heat until a small amount of the mixture forms a soft ball when dropped in cold water (240 F). Remove from heat; add chocolate; do not stir. Cool to 150 F, and stir until chocolate is well blended. Add 2 cups nuts and coconut. Pour into buttered 8x8x2" pan, and press in 1/2 cup nuts. Let stand in cool place several hours before cutting in squares. Makes 2 pounds.

177. TURTLE FUDGE

2 1/2 cups sugar
1/2 cup margarine or butter
2/3 cup evaporated milk
1 jar (7 oz.) marshmallow creme
2 cups semi sweet chocolate chips
3/4 cup chopped cashews
24 caramels, quartered
1 teaspoon vanilla

Line 9 inch square or 13x9 inch pan with foil so that foil extends over sides of pan; butter foil. In large saucepan, combine sugar, margarine and evaporated milk. Bring to a boil over medium heat, stirring constantly. Boil 5 minutes, stirring constantly. Remove from heat. Add marshmallow creme and chocolate chips; blend until smooth. Stir in cashews, caramels and vanilla. Pour into buttered, foil-lined pan. Cool to room temperature. Score fudge into 36-48 squares. Do not refrigerate before cutting. Remove fudge from pan by lifting foil; remove foil from sides of fudge. Using large knife, cut through scored lines. Store in refrigerator; let stand at room temperature before serving. Makes about 3 pounds--36-48 squares.

178. VANILLA FUDGE

2 c Sugar
1 Can (5-oz) evaporated milk
1/3 c Milk
1/8 ts Salt
1/4 c Butter
1 ts Vanilla extract
Broken nuts (optional)

Line an 8x4x2-inch loaf pan with foil, extending foil over edges of pan. Butter foil; set aside. Butter the sides of a heavy 2-quart saucepan. In saucepan combine sugar, evaporated milk, milk, and salt. Cook and stir over medium-high heat to boiling. Carefully clip a candy thermometer to the side of the saucepan. Cook and stir over medium-low-heat to 238F, soft-ball stage (this should take 25 to 35 minutes). Immediately remove saucepan from heat.

Add butter and vanilla, but do not stir. Cool mixture, without stirring, to 110F, lukewarm (about 55 minutes). Remove candy thermometer from saucepan. Beat vigorously with a wooden spoon till fudge becomes very thick and just starts to lose its gloss (about 10 minutes total). Do not overbeat. Immediately spread fudge into the prepared pan.

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

179. VANILLA OPERA FUDGE

3 1/2 lb Sugar
1 qt Cream
1/8 tsp Cream of tartar
1 ts Vanilla
1/2 lb Caramels
1/2 lb Nuts

Boil sugar, cream of tartar and cream to soft ball stage and stir to prevent scorching. Add vanilla. Pour onto plate rinsed with cold water but do not scrape pan. When cool beat until it loses its gloss. Knead and form into loaves. Let stand over night, roll in warm caramel and finally nuts. When caramel is hard cut into slices.

180. VEGAN FUDGE

6 tbsp Vegan Margarine/Butter
3 1/2 cup Confectioners' sugar (Powdered Sugar)
1/4 cup Soy Milk
1/2 cup Cocoa Powder
1 tsp Vanilla Extract
1 cup Nuts (chopped, optional)

Lightly coat a 5" x 9" loaf pan using the margarine. Bring the soy milk and margarine to a simmer over low heat (in a double boiler or in the microwave). Stir frequently. Add the powdered sugar, cocoa, and vanilla and stir until smooth. Add nuts if desired. Remove from heat. (If using a microwave you may heat several

times - if necessary - 15 seconds on high between stirring.) Pour the mixture quickly into the prepared pan. Chill for 1 hour then cut into squares. Makes about 2 to 3 dozen squares.

181. VELVEETA CHEESE FUDGE

1 cup Butter (2 sticks)
4 oz Cream cheese
4 oz Velveeta processed cheese spread (plain)
1/2 cup Powdered cocoa
2 lbs Powdered sugar
2 cup Macadamia nuts
2 tsp Vanilla

Place butter and cheeses in a 2 quart bowl, and melt in microwave on medium for 30-60 seconds at a time, stirring until blended. Be careful not to overcook! Mixture will look lumpy. Add cocoa and stir well. Gradually add powdered sugar, blending well after each addition until mixture is smooth. Add vanilla and nuts. Spread in a 9" square pan or a 9" x 13" pan. Chill until solid. Cut into squares. Fudge does not need to be refrigerated, but should be stored in an air-tight container.

NOTES: This fudge was quick and easy to make, set nicely. The downside... it tasted like chocolate fudge. Nothing unique was added to the taste by the addition of Velveeta cheese. Now it may sound weird adding Velveeta to fudge, but consider the fact that cheese is mostly milk proteins and fats... which is also found in butter, cream, and milk solids... so adding cheese really isn't that unusual; it's just another way to getting milk proteins into the fudge. Don't get me wrong, this is a good recipe, but don't expect any strange flavor sensation.

182. WALNUT FUDGE RING

8 oz Semisweet chocolate chips
8 oz Butterscotch chips
3 tb Butter
2 c Sugar
8 oz Condensed milk
1 ts Vanilla
1 pinch Salt
1 c Mini marshmallows
2 c Walnuts; chopped

Place chocolate and butterscotch chips in double boiler over medium heat. Stir frequently and remove from burner when thoroughly melted (about 5 minutes). In a separate pot, warm butter, sugar, milk, vanilla and salt on medium-low heat. Simmer slowly, stirring for several minutes until mixture is smooth. Add melted chocolate and butterscotch mixture; stir. Let mixture harden slightly for 1 to 2 minutes, then add marshmallows and walnuts; stir. Pour into a Bundt pan. Let cool before cutting.

183. WHITE CHOCOLATE FUDGE

8 oz cream cheese, softened
4 c powdered sugar
1 1/2 ts vanilla
12 oz white chocolate, melted
1 1/2 c pecans (or walnuts or macadamia nuts)

Beat cream cheese, sugar and vanilla in large mixing bowl at medium speed with electric mixer until well blended. Gradually add chocolate; mix well. Stir in nuts. Spread in greased 8-inch square pan. Chill several hours.

NOTE: You can also use 3/4 c. nuts and 3/4 c. dried apricots or other dried fruit.

184. WHITE CHOCOLATE SWIRLED FUDGE

1/2 cup Butter
3/4 cup Evaporated milk
1 1/2 cup Sugar
1/4 tsp Salt
12 oz White chocolate (white chips), coarsely chopped **
2 cup Miniature marshmallows
1 tsp Vanilla
1 cup Milk chocolate chips, melted

** 10 to 12 oz. package vanilla chips can be substituted for 12 ounces white chocolate (white confection), coarsely chopped. Use real Milk Chocolate to be sure it melts correctly.

In 3-quart heavy saucepan combine butter and evaporated milk. Cook over medium heat, stirring occasionally, until butter is melted (2 to 5 minutes). Add sugar and salt. Continue cooking, stirring constantly, until mixture comes to a full boil (6 to 10 minutes). Continue boiling, stirring constantly, 6 minutes. Remove from heat. Stir in white chocolate until melted (1 to 2 minutes). Add marshmallows and vanilla. With wire whisk beat until smooth (1 to 2 minutes). Pour into buttered 9-inch square pan. Spoon melted milk chocolate onto fudge in pan. Pull knife or spatula through mixture to create marbled effect. Cover; refrigerate at least 2 hours. Cut into squares. Store refrigerated.

185. WHITE HOLIDAY FUDGE #1

2 c Sugar
1/2 c Sour cream
1/3 c White corn syrup
2 tb Margarine
1/4 ts Salt
2 ts Vanilla
1/4 c Candies cherries, chopped
1 c Pecans, chopped

In large heavy skillet, mix first 5 ingredients; cook to softball stage or 236 F. Remove from heat; let stand 15 minutes. Add vanilla and beat; add cherries and nuts. Pour into buttered 8x8 inch pan.

186. WHITE HOLIDAY FUDGE #2

1 1/2 c Whipping Cream
1 c Light Corn Syrup
1/4 c Butter
3 c Sugar
1 ts Vanilla
1 c Brazil Nuts
1 c Pecans
1 c Walnuts
1 c Candied Cherries
1 c Candied Pineapple

Butter a 9 x 13-inch baking pan; set aside. In a heavy 4-quart saucepan, combine cream, corn syrup, butter and sugar. Place over medium heat and stir occasionally with a wooden spoon until mixture comes to a boil. If sugar crystals are present, wash down sides of the pan with a wet pastry brush. Clip on candy thermometer. Cook to 238 F (115 C) or soft-ball stage. Remove from heat and let stand undisturbed until the thermometer reads 200 F (95 C). Remove thermometer. With a wooden spoon, beat mixture until it thickens and lightens in color. Stir in vanilla, nuts and fruits and mix well. Turn into prepared pan, pressing mixture into corners. Refrigerate 24 hours. Cut into 1-inch squares and serve or dip into tempered chocolate if desired.

187. WHITE HONEY-NUT FUDGE

2 tb Butter or margarine
2/3 c Undiluted Evaporated Milk
1 1/2 c Granulated sugar
2 c (4 ounces) miniature Marshmallows
2 c (12-ounce package) White Morsels
1 1/2 c honey roasted Peanuts, divided
2 ts Vanilla extract

Combine butter, evaporated milk and sugar in medium, heavy saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil for 4 1/2 to 5 minutes, stirring constantly. Remove from heat. Stir in marshmallows, morsels, 1 cup peanuts and vanilla. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil-lined 9-inch square baking pan. Coarsely chop remaining peanuts; sprinkle over fudge and press in. Chill until firm. Remove foil before cutting into squares.

188. WHITE LIME FUDGE

2 tb Butter; or margarine
2 c Sugar
3/4 c Milk
Lime peel; grated (1 lime)
3/4 c Pecans; chopped

Melt butter in medium saucepan; stir in sugar and milk until sugar dissolves. Bring to boil. Cover; boil 1 minute to dissolve sugar off sides of pan. Set candy thermometer in pan and cook syrup gently without stirring to 236 F (soft-ball stage). Cool to 110 F to 120 F (warm) about 45 minutes. Stir in lime peel and pecans. Beat vigorously until mixture just starts to lose its gloss. Pour immediately into well-greased 8x8x2" pan. Cool; cut in squares. Store in plastic bags or airtight container.