

Chocolate Fudge

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This easy version of a popular holiday candy is just as flavorful and satiny as the old-fashioned version. Note all of the varieties you can make from this one simple recipe.

COOK'S NOTE

Making Candy in the Microwave

When making candy in the microwave, avoid boil-overs by using a container that holds two to three times more than the volume being cooked. Do not cover the container. An uncovered container allows unwanted moisture to escape and simplifies stirring.

- 2½ cups sugar
- ½ cup margarine or butter
- 1 (5-ounce) can (⅔ cup) evaporated milk
- 1 (7-ounce) jar (2 cups) marshmallow creme
- 1 (12-ounce) package (2 cups) semi-sweet chocolate chips
- ¾ cup chopped walnuts
- 1 teaspoon vanilla

Line 9-inch square or 13×9-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 walnuts and vanilla. Pour into buttered, foil-lined pan. Cool to room temperature. Score fudge into 36 or 48 squares. Refrigerate until firm.

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

About 3 pounds (36 or 48 squares).

MICROWAVE DIRECTIONS: Line 9-inch square or 13×9-inch pan with foil so that foil extends over sides of pan; butter foil. In 2-quart microwave-safe bowl, combine sugar, margarine and evaporated milk. Microwave on HIGH for 6 to 8 minutes or until mixture comes to a rolling boil, stirring twice during cooking. Add marshmallow creme and chocolate chips; blend until smooth. Stir in walnuts and vanilla. Continue as directed above.

VARIATIONS:

BUTTERSCOTCH FUDGE: Prepare fudge as directed above, substituting 1 (12-ounce) package butterscotch chips for chocolate chips and pecans for walnuts.

CONFETTI FUDGE: Prepare fudge as directed above, substituting 2 cups candy-coated chocolate pieces for walnuts. Stir 1½ cups of the chocolate pieces into fudge with vanilla. Pour into buttered, foil-lined pan. Sprinkle remaining ½ cup chocolate pieces over top; press lightly into warm fudge. Cool to room temperature. Do not refrigerate before cutting. Store in refrigerator; let stand at room temperature before serving.

TURTLE FUDGE: Prepare fudge as directed above, substituting cashews for walnuts and adding 24 quartered caramels with cashews and vanilla. Cool to room temperature. Do not refrigerate before cutting. Store in refrigerator; let stand at room temperature before serving.

NUTRITION INFORMATION PER SERVING

| Serving Size: 1 ounce Chocolate Fudge | | Percent U.S. RDA |
|--|------|------------------|
| Calories | 120 | Protein |
| Protein | 1g | Vitamin A |
| Carbohydrate | 18g | Vitamin C |
| Fat | 6g | Thiamine |
| Cholesterol | 0mg | Riboflavin |
| Sodium | 30mg | Niacin |
| Potassium | 45mg | Calcium |
| | | Iron |

*Contains less than 2%