

Foolproof Chocolate Fudge

(Makes about 1 $\frac{3}{4}$ pounds)

3 (6 ounce) packages semi-sweet chocolate chips

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

Dash salt

1 $\frac{1}{2}$ teaspoons vanilla extract

$\frac{1}{2}$ cup chopped nuts, optional

In heavy saucepan, over low heat, melt chips with Eagle Brand. Remove from heat; stir in remaining ingredients. Spread evenly into wax paper-lined 8-inch square pan. Chill 2 to 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature.

White Confetti Fudge: In heavy saucepan, melt 1 $\frac{1}{2}$ pounds confectioners' coating* with Eagle Brand; remove from heat. Stir in $\frac{1}{8}$ teaspoon salt, 1 teaspoon vanilla and 1 cup chopped candied cherries. Proceed as directed. (Makes about 2 $\frac{1}{2}$ pounds.) *Purchase in candy specialty stores.



© Borden, Inc., 1984.

When dessert counts, count on
the dessert maker®

For over 150 other delicious recipes, send for the new hardcover, 128-page "Classic Desserts" recipe book. Send \$5.95 by check or money order to: P.F.C., Box 7073-B, Clinton, Iowa 52736. Allow 6 weeks for delivery. Offer good only in USA. Expires 12/31/85.