

The Fudge Cookbook

268 Recipes

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Fudge Crackles

Ingredients

7 (1 ounce) squares semisweet chocolate
2 (1 ounce) squares unsweetened chocolate
3 tablespoons butter, softened
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Chop chocolate and melt with 3 tablespoons butter or margarine in the top of a double boiler over simmering water. Stir until melted. Remove from hot water and cool slightly.

Mix together flour, baking powder and salt and set aside.

Beat together sugar and eggs until thick and creamy. Mix in vanilla and melted chocolate. Add flour mixture until well blended. Add chocolate chips and nuts.

Drop by teaspoonfuls about 1-1/2 inches apart on greased cookie sheet. Bake in a 350 degrees F (175 degrees C) oven for 8 minutes or until tops are cracked and shiny. Cool on sheet 3-5 minutes. Remove to racks to cool completely.

Made-in-Minutes No-Cook Fudge

Ingredients

1 cup virgin coconut oil, room temperature
1 cup unsweetened cocoa powder
1/2 cup honey

Directions

Lightly grease 8x8 inch baking dish.

Pour the coconut oil into a bowl, and sift in the cocoa, stirring to blend evenly. Stir in the honey, and mix until smooth. Spread mixture into prepared dish, and refrigerate at least 1 hour. Cut into 1 inch squares.

Fudge

Ingredients

3 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
1/4 cup butter
1 cup chopped walnuts (optional)

Directions

Place chocolate chips, sweetened condensed milk, and butter or margarine in large microwaveable bowl. Zap in microwave on medium until chips are melted, about 3-5 minute, stirring once or twice during cooking. Stir in nuts, if desired.

Pour into well-greased 8x8-inch glass baking dish. Refrigerate until set.

Peanut Butter Fudge II

Ingredients

2 cups peanut butter chips
1 cup semisweet chocolate chips
1/2 cup butter
1 (14 ounce) can sweetened
condensed milk

Directions

Line a 9x9 inch square pan with wax paper.

In a medium sized saucepan, melt butter over medium heat. Stir in the condensed milk. Add the peanut butter and chocolate chips, stirring constantly until everything is melted and blended together.

Pour the mixture into the prepared pan and refrigerate for 3 hours. Cut into squares when cool. Comes out perfect every time!

Marshmallow Fudge Bars

Ingredients

2 cups white sugar
1/4 cup unsweetened cocoa powder
1 cup butter, melted
4 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
3/4 teaspoon baking powder
1 teaspoon salt
1/2 cup chopped walnuts

1 (16 ounce) package miniature marshmallows

1/2 cup brown sugar
1/4 cup water
1 (1 ounce) square unsweetened baking chocolate
1 tablespoon butter
1 teaspoon vanilla extract
1 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the white sugar and cocoa. Mix in the melted butter until well blended. Beat in the eggs one at a time, then stir in 2 teaspoons vanilla. Combine the flour, baking powder and salt; stir into the chocolate mixture. Fold in walnuts. Spread evenly into the prepared pan.

Bake for 30 minutes in the preheated oven, until the cake starts to pull away from the sides of the pan. Remove from the oven and cover with an even layer of miniature marshmallows. Return to the oven for about 2 to 3 minutes longer. Remove from the oven and allow to cool in the pan.

In a small saucepan over medium heat, combine brown sugar, water and unsweetened chocolate. Bring to a boil and boil for 3 minutes. Stir in 1 tablespoon butter and 1 teaspoon vanilla until well blended. Mix in the confectioners' sugar until smooth. Spread over the marshmallow layer. Allow frosting to set before cutting into bars.

Tofu Fudge Mocha Bars

Ingredients

1 (12 ounce) package silken tofu, undrained
2 tablespoons safflower oil
1 pinch salt
2 1/3 cups turbinado sugar
1 cup cocoa powder
1/3 cup instant decaffeinated coffee powder
1 teaspoon vanilla extract
1 cup whole wheat flour

Directions

Preheat oven to 325 degrees F (165 degrees C).

Using an electric mixer, blend tofu until creamy. Add oil, salt, sugar, cocoa, coffee and vanilla and blend well.

When sugar is dissolved into the tofu mixture remove the bowl from the electric mixer and whisk in flour.

Pour batter into a greased 9x13 inch baking pan.

Bake 25 to 30 minutes, or until the cake pulls away from the side of the pan. The bars will appear glossy, almost underdone. Cool in the pan and when cool cut into bars using a clean, wet knife.

White Christmas Fudge

Ingredients

3 cups white sugar, divided
2 tablespoons water, divided
2 egg whites
1 cup corn syrup
1 1/2 teaspoons vanilla extract
1 cup pecans

Directions

In a medium saucepan over medium heat combine 1 cup sugar with 1 tablespoon water. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Stir in egg whites and vanilla.

In a separate saucepan combine remaining 2 cups sugar, corn syrup and 1 tablespoon water; heat to 250 to 265 degrees F (121 to 129 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball. Stir this mixture into the other pan with sugar.

To the sugar mixture add nuts. Pour into a 9 x 9 inch dish and chill until firm. Cut into 1 inch squares.

Grandpa's Peanut Butter Fudge

Ingredients

2 cups brown sugar
2 cups white sugar
1 cup milk
1 1/2 cups creamy peanut butter
1 tablespoon margarine
1 1/4 teaspoons vanilla extract

Directions

Mix brown and white sugar with the milk in large pot; bring mixture to a boil. Stir in peanut butter, reduce heat to medium and bring the mixture back to boil (stirring constantly). Remove the pot from heat when a drop of the mixture forms a ball in a glass of cold water.

Stir margarine and vanilla into the mixture; stir vigorously until the fudge hardens. (Always stir in same direction.) Pour fudge onto buttered plates or waxed paper. Let cool and cut into 1 inch pieces.

Mocha Fudge

Ingredients

1 tablespoon instant coffee granules
3 cups white sugar
1 pinch salt
1 cup milk
2 tablespoons light corn syrup
3 tablespoons butter
1 teaspoon vanilla extract
1/2 cup chopped pecans
1 cup semisweet chocolate chips
1/2 cup pecan halves, for decoration (optional)

Directions

In a medium saucepan, stir together the instant coffee, white sugar and salt. Stir in the milk and corn syrup, and add the butter. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat, and stir in vanilla. Let cool to room temperature, or about 110 degrees F (45 degrees C).

When the mixture is cool, beat with a wooden spoon until it loses its gloss. Add nuts and chocolate chips and stir slightly to create a marbled effect. Pour into a buttered 8 inch square baking dish. Arrange pecan halves on the top if desired. Cool completely before cutting into pieces.

Best Ever Chocolate Fudge Layer Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 pkg. (4 serving size) JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling
4 eggs
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
1/2 cup oil
1/2 cup water
1 (8 ounce) package BAKER'S
Semi-Sweet Baking Chocolate,
divided
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
2 tablespoons PLANTERS Sliced
Almonds

Directions

Preheat oven to 350 degrees F. Lightly grease 2 (9-inch) round cake pans. Beat cake mix, dry pudding mix, eggs, sour cream, oil and water in large bowl with electric mixer on low speed just until moistened, scraping side of bowl frequently. Beat on medium speed 2 min. or until well blended. Stir in 2 squares of the chocolate, chopped. Spoon into prepared pans.

Bake 30 to 35 min. or until toothpick inserted near centers comes out clean. Cool in pans 10 min. on wire rack. Loosen cakes from side of pans with spatula or knife. Invert cakes onto rack; gently remove pans. Cool completely on wire rack.

Place remaining 6 squares chocolate and whipped topping in medium microwaveable bowl. Microwave on HIGH 1-1/2 to 2 min. Stir until well blended and shiny. Cool 5 min. Place 1 cake layer on serving plate; spread 1/4 of the chocolate mixture over cake. Place second cake layer on top; spread remaining chocolate mixture over top and sides of cake. Garnish with almonds.

Peanut Butter Fudge III

Ingredients

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

Directions

Grease a 9x13 inch pan.

In a large saucepan with a candy thermometer inserted, pour evaporated milk, butter or margarine, sugar, and salt. Bring to a boil and cook until candy thermometer reads 236 degrees F (115 degrees C). Remove from heat.

Stir in peanut butter, marshmallow creme, and vanilla extract. Mix well and pour immediately into prepared pan. Allow to cool completely, then cut into pieces.

Butterscotch Peanut Fudge

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (11 ounce) package butterscotch chips
1 1/2 cups miniature marshmallows
2/3 cup peanut butter
1 teaspoon vanilla extract
1 cup chopped salted peanuts

Directions

In a microwave-safe bowl, combine the milk, butterscotch chips and marshmallows. Microwave, uncovered, at 80% power for 3 minutes or until chips and marshmallows are melted, stirring frequently. Stir in peanut butter and vanilla until combined. Fold in the peanuts.

Pour into an 11-in. x 7-in. x 2-in. pan coated with nonstick cooking spray. Cover and refrigerate for 2 hours or until firm. Cut into squares. Store in the refrigerator.

Wellesley Fudge Cake II

Ingredients

1/2 cup butter
1 7/8 cups white sugar
4 egg yolks
1 cup all-purpose flour
1 cup unsweetened cocoa powder
1 1/3 tablespoons baking powder
1/2 teaspoon salt
4 egg whites
1 cup milk
2 teaspoons vanilla extract

2 cups semisweet chocolate chips
3/4 cup sour cream
1 teaspoon vanilla extract
1 pinch salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour three 9 inch round cake pans.

In a large bowl, cream together the butter and sugar. Beat in the egg yolks, one at a time. Stir in 2 teaspoons vanilla. Combine the flour, cocoa, baking powder and salt, stir into the creamed mixture alternately with the milk.

In a large clean glass or metal bowl, whip egg whites until soft peaks form. Fold 1/3 of whites into batter to lighten it, then quickly fold in remaining whites until no streaks remain. Divide batter into the 3 prepared pans.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted into the center of the cake comes out clean. Cool in pans on a wire rack.

To make the frosting: Melt the chocolate chips in the top of a double boiler, stirring occasionally until smooth. Remove from heat and stir in the sour cream, 1 teaspoon vanilla and pinch of salt. Frosting can be used warm to fill and frost the 3 layers.

Creamy Orange Fudge

Ingredients

2 pounds white chocolate, melted
2 (8 ounce) packages cream
cheese
6 cups confectioners' sugar
1 tablespoon orange extract

Directions

Beat cream cheese into melted chocolate until well blended. Beat in confectioner's sugar until mixture is smooth. Stir in orange extract. Spread in an 8x8 inch dish and let set before cutting into squares. Store in refrigerator.

Chocolate Fudge Cupcakes with Peanut Butter

Ingredients

Cupcakes

1 (19.5 ounce) package
PillsburyB® Brownie Classics
Traditional Fudge Brownie Mix
2 eggs
1/2 cup CriscoB® All-Vegetable
Oil
1/4 cup water
1 1/2 cups semi-sweet chocolate
chips

Frosting

1 (12 ounce) container
PillsburyB® Vanilla FunfettiB®
Frosting
3/4 cup JifB® Creamy Peanut
Butter

Directions

Heat oven to 350 degrees F. Position a rack in the middle of the oven. Line 18 regular muffin cups with paper cupcake liners.

Mix brownie mix, eggs, oil and water in a medium mixing bowl until well blended. Fill the muffin cups half full with brownie batter. Place about 1 tablespoon chocolate chips in the center of the batter.

Bake 18-20 minutes or until set. Cool slightly. Remove from muffin pans and let cool completely on wire racks.

Stir together frosting and peanut butter in a medium bowl. Spread over top of cooled cupcakes. Using the container of sprinkles included with the frosting, decorate the top of each cupcake.

Vegan Peanut Butter Fudge

Ingredients

2 cups packed brown sugar
1/8 teaspoon salt
3/4 cup soy milk
2 tablespoons light corn syrup
4 tablespoons peanut butter
1 teaspoon vanilla extract

Directions

Lightly grease one 9x5x2 inch pan.

In a 2-quart pot over very low heat, mix together the brown sugar, salt, soy milk, corn syrup, peanut butter and vanilla. Cook until hot and brown sugar is dissolved.

Quickly pour into pan and refrigerate. Cut into squares and store in semi-airtight container in refrigerator.

Chocolate Fudge

Ingredients

3 cups white sugar
1 cup evaporated milk
1/4 cup unsweetened cocoa powder
1/4 cup creamy peanut butter

Directions

In a 3 quart saucepan, combine white sugar, evaporated milk, and cocoa. Bring to a hard boil, and then reduce heat to medium. Continue cooking until it reaches the soft ball stage, 234 degrees F (112 degrees C).

Stir in peanut butter until well blended. Pour mixture into a buttered 8x8 inch baking dish. Cool, and cut into pieces.

Fabulous Fudge Chocolate Cake

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup butter
2 1/2 cups packed brown sugar
3 eggs
1 1/2 teaspoons vanilla extract
3 (1 ounce) squares unsweetened chocolate, melted
1 cup sour cream
1 cup boiling water
1/2 cup butter
1 cup packed brown sugar
1/4 cup milk
1 3/4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together the flour, baking soda and salt. Set aside.

In a large bowl, beat 1/2 cup butter or margarine and 2 1/2 cups brown sugar until well mixed. Add eggs one at a time. Beat in the vanilla and melted chocolate squares. Add 1/2 the sour cream and then 1/2 the dry ingredients to the butter mixture until well blended.

Add the remaining sour cream and dry ingredients to the batter. Stir in boiling water.

Bake in a greased 9 X 13 inch pan for 35 minutes.

Let cool 10 minutes before icing.

To Make Caramel Icing: First melt 1/2 cup butter in a saucepan. Stir in 1 cup brown sugar and boil about 2 minutes. Stir in 1/4 cup milk and bring to a boil. Place pan in cold water and stir in the confectioners' sugar. Continue stirring until smooth. Spread over still warm cake.

Banana Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
1 large ripe banana, mashed

FROSTING:

1/2 cup butter or margarine
1/4 cup water
5 1/2 cups confectioners' sugar,
divided
1/4 cup baking cocoa
1 small ripe banana, mashed
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, prepare cake mix according to package directions, omitting 1/4 cup of the water. Beat on low speed until moistened. Add banana; beat on high for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool completely. In a saucepan, heat butter and water until butter is melted; set aside. In a mixing bowl, combine 4 cups confectioners' sugar and cocoa. Add butter mixture, banana and vanilla; beat until smooth. Add enough remaining sugar until frosting reaches desired spreading consistency. Frost the cake.

Maple Fudge

Ingredients

2 cups maple syrup
1 tablespoon light corn syrup
3/4 cup light cream
1 teaspoon vanilla extract
3/4 cup chopped walnuts

Directions

Butter an 8x8 inch dish.

In a medium saucepan, combine maple syrup, corn syrup, and cream. Bring to a boil, stirring constantly. Then heat without stirring to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat, and let cool until lukewarm.

Beat mixture until it thickens and loses its gloss. Quickly fold in vanilla and nuts, and spread in prepared pan. Let cool completely before cutting.

Hot Fudge Frosting

Ingredients

3 (1 ounce) squares unsweetened chocolate
2 tablespoons butter
1/2 cup light corn syrup
1/2 cup white sugar
1/4 cup milk
1 teaspoon vanilla extract

Directions

In a saucepan on very low heat, carefully melt the chocolate and butter, stirring constantly. Add the corn syrup, sugar, and milk. Increase heat to medium-high, bring to a boil, and cook for 5-8 minutes, stirring only occasionally, until the mixture becomes a candy-like, gooey fudge. Remove from heat and stir in vanilla. Let chill to spreadable consistency.

Brazilian Peanut Fudge

Ingredients

1 (8 ounce) jar roasted peanuts,
skins removed
1 (8 ounce) package tea biscuits
(such as Marie Biscuits)
2 tablespoons white sugar
1 (14 ounce) can sweetened
condensed milk

Directions

Line a 9-inch square dish with waxed paper.

Pulse the peanuts and biscuits together in a food processor until the mixture resembles coarse flour. Add the sugar and pulse to mix. Pour the sweetened, condensed milk into the mixture and process until the mixture forms a ball that pulls away from the sides of the food processor bowl.

Transfer the mixture to the prepared dish and press with your hands into an even layer. Allow to sit at least 15 minutes, up to overnight. Remove from the dish and cut into squares to serve. Store in air-tight containers between uses.

Hot Fudge Sauce II

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 cup white sugar
1/8 teaspoon salt
1 tablespoon butter
1 cup heavy cream
1/2 teaspoon vanilla extract

Directions

Place chocolate in a microwave safe bowl and cook on high 1 to 2 minutes, stirring frequently, until mostly melted. Transfer to a heavy-bottomed saucepan over low heat and stir in sugar, salt and butter. Stir in cream, a little at a time until smooth. Heat through, without boiling, then remove from heat and stir in vanilla. Store in refrigerator.

Fudge Bonbons

Ingredients

2 cups semisweet chocolate chips
1/4 cup butter
1 (14 ounce) can sweetened condensed milk
2 cups all-purpose flour
1 teaspoon vanilla extract
60 milk chocolate candy kisses, unwrapped

Directions

Preheat oven to 350 degrees F (175 degrees C). In a heavy saucepan over low heat, stir chocolate chips and butter until melted and smooth. Stir in condensed milk, flour and vanilla until well blended.

Shape one level teaspoon of chocolate chip dough around each candy kiss. Arrange bonbons one inch apart on ungreased cookie sheets.

Bake 6 minutes. Bonbons will be soft and shiny, but will firm up as they cool.

Pumpkin Fudge

Ingredients

2 tablespoons butter
2 1/2 cups white sugar
2/3 cup evaporated milk
1 cup white chocolate chips
7 ounces marshmallow creme
3/4 cup canned pumpkin
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

Line a 9x9 inch pan with aluminum foil, and set aside.

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

Mix in pumpkin puree and cinnamon; bring back to a boil. Stir in marshmallow creme and butter. Bring to a rolling boil. Cook, stirring occasionally, for 18 minutes.

Remove from heat, and add white chocolate chips and vanilla. Stir until creamy and all chips are melted. Pour into prepared pan. Cool, remove from pan, and cut into squares. Store in a cool, dry place.

Velvety Walnut Fudge Pie

Ingredients

1 (3.5 ounce) package non-instant chocolate fudge pudding mix
3/4 cup light corn syrup
1 egg
1 cup chopped walnuts
3/4 cup evaporated milk
1/2 cup semisweet chocolate chips
1 recipe pastry for a 9 inch single crust pie

Directions

Melt the chocolate chips.

In a large bowl, combine pie filling, evaporated milk, corn syrup, egg, melted chocolate chips. Stir in nuts. Pour into pie shell.

Bake at 375 degrees F (175 degrees C) for about 45 minutes; bake until top is firm and begins to crack. Cool at least 4 hours. Garnish with whipped cream if desired.

Baked Fudge Cake

Ingredients

4 eggs
2 cups white sugar
1/2 cup all-purpose flour
1/2 cup unsweetened cocoa
1/2 teaspoon salt
1 cup butter, melted
2 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8x8 inch pan. In a food processor or blender, beat eggs for 2 minutes.

In a large bowl, mix together the sugar, flour, cocoa and salt. Slowly beat in the whipped eggs. Beat in the butter and vanilla. Stir in the chopped pecans. Spread batter in prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Brownies with Peanut Butter Fudge Frosting

Ingredients

1 (19.8 ounce) package brownie mix
1 cup peanut butter chips
1/2 cup butter
1 (14 ounce) can sweetened condensed milk

Directions

Bake brownies according to package directions. Allow them to cool in the pan. Do not cut.

In a medium saucepan over low heat, melt peanut butter chips and butter together, stirring frequently until smooth. Remove from heat and stir in the sweetened condensed milk. Spread evenly over the cooled brownies. Chill until set and cut into squares.

Raspberry Fudge Balls

Ingredients

1 cup semisweet chocolate chips
1 (8 ounce) package cream
cheese, softened
3/4 cup vanilla wafer crumbs
1/4 cup seedless raspberry jam
3/4 cup finely chopped almonds

Directions

In a microwave or heavy saucepan, melt chocolate chips; stir until smooth. Cool slightly. In a mixing bowl, beat the cream cheese and melted chocolate until smooth. Stir in the wafer crumbs and jam. Refrigerate for 4 hours or until firm. Shape into 1-in. balls; roll in almonds. Store in an airtight container in the refrigerator.

Joan's Fudge Icing

Ingredients

4 cups white sugar
1 cup shortening
1 cup heavy whipping cream
1/2 cup corn syrup
1 teaspoon salt
2 (1 ounce) squares semisweet chocolate, grated
2 teaspoons vanilla extract

Directions

Combine sugar, shortening, cream, corn syrup, salt and slivered chocolate in a saucepan. Cook over low heat until chocolate and shortening melt, stirring continuously. Bring to rolling boil 220 degrees F (105 degrees C) and hold one minute. Remove from heat and begin beating and beat until 120 degrees F (49 degrees C). Add vanilla and beat to spreading consistency.

Best-Ever Chocolate Fudge Layer Cake

Ingredients

1 (8 ounce) package BAKER'S Semi-Sweet Baking Chocolate, divided
1 (18.25 ounce) package chocolate cake mix
1 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
4 eggs
1 cup BREAKSTONE'S or KNUDSEN Sour Cream
1/2 cup oil
1/2 cup water
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed
2 tablespoons PLANTERS Sliced Almonds

Directions

Preheat oven to 350 degrees F. Grease two 9-inch round baking pans. Chop 2 of the chocolate squares; set aside. Beat cake mix, dry pudding mix, eggs, sour cream, oil and water in large bowl with electric mixer on low speed just until moistened. Beat on medium speed 2 min. Stir in chopped chocolate. Spoon into prepared pans.

Bake 30 to 35 min. or until wooden toothpick inserted in centers comes out clean. Cool in pans on wire racks 10 min. Loosen cakes from sides of pans. Invert onto racks; gently remove pans. Cool cakes completely.

Place frozen whipped topping and remaining 6 chocolate squares in microwaveable bowl. Microwave on HIGH 1-1/2 min. or until chocolate is completely melted and mixture is smooth, stirring after 1 min. Let stand 15 min. to thicken. Place one cake layer on serving plate; top with one-fourth of the chocolate mixture and second cake layer. Spread top and side with remaining chocolate mixture. Garnish with almonds. Store leftovers in refrigerator.

Million Dollar Fudge

Ingredients

4 1/2 cups white sugar
1 pinch salt
2 tablespoons butter
1 (12 fluid ounce) can evaporated milk
2 cups chopped nuts
1 (12 ounce) package semisweet chocolate chips
12 (1 ounce) squares German sweet chocolate
2 cups marshmallow creme

Directions

Butter two 9x9 inch baking pans and set aside.

Place chocolate chips, German chocolate, marshmallow creme, and nuts into a large mixing bowl. Set aside.

In a 4 quart saucepan, combine sugar, salt, butter, and evaporated milk. Stir over low heat until the sugar dissolves. Bring to a boil, and cook for 6 minutes.

Pour boiling syrup over ingredients in bowl, beat until all chocolate is melted. Pour into prepared pans. Let stand a few hours before cutting.

Tunnel of Fudge Cake IV

Ingredients

1 3/4 cups margarine, softened
1 3/4 cups white sugar
6 eggs
2 cups confectioners' sugar
2 1/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
2 cups chopped walnuts

3/4 cup confectioners' sugar
1/4 cup unsweetened cocoa powder
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream together the butter and white sugar until light and fluffy. Beat in the eggs one at a time. Gradually blend in 2 cups confectioners' sugar. Beat in the flour and 3/4 cup cocoa powder. Stir in the chopped walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 65 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 1 hour, then turn out onto a wire rack and cool completely.

For the glaze: In a small bowl, combine 3/4 cup confectioners' sugar and 1/4 cup cocoa. Stir in milk, a tablespoon at a time, until desired drizzling consistency is achieved. Spoon over cake.

White Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package white cake mix

1 1/4 cups water

3 egg whites

1/3 cup vegetable oil

1 teaspoon vanilla extract

3 (1 ounce) squares white chocolate, melted

FILLING:

3/4 cup semisweet chocolate chips

2 tablespoons butter (no substitutes)

FROSTING:

1 (16 ounce) can vanilla frosting

3 (1 ounce) squares white chocolate, melted

1 teaspoon vanilla extract

1 (8 ounce) carton frozen whipped topping, thawed

Directions

In a mixing bowl, combine the dry cake mix, water, egg whites, oil and vanilla. Beat on low for 2 minutes. Stir in white chocolate. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes.

Meanwhile, in a microwave or heavy saucepan over low heat, melt chocolate chips and butter; stir until smooth. Carefully spread over warm cake. Cool completely.

In a mixing bowl, beat frosting; stir in white chocolate and vanilla. Fold in whipped topping; frost cake. Store in the refrigerator.

Sue's Hot Fudge Sauce

Ingredients

1 cup butter
1/3 cup unsweetened cocoa
powder
3 cups white sugar
1 (12 fluid ounce) can evaporated
milk
1 teaspoon vanilla extract

Directions

Combine butter, cocoa, sugar and evaporated milk in a saucepan over medium heat. Bring to a boil and boil for 7 minutes. Remove from heat; stir in vanilla. Carefully pour hot mixture into a blender and blend for 2 to 4 minutes. Serve immediately. Store in refrigerator.

Microwavable Chocolate Fudge

Ingredients

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
2 teaspoons vanilla extract
1 1/2 cups chopped walnuts (optional)
1 cup miniature marshmallows

Directions

Grease an 8x8 inch square pan.

Place the chocolate chips and sweetened condensed milk into a medium sized microwavable bowl. Microwave on high for 2 to 3 minutes, stirring occasionally, until smooth. Stir in the vanilla, then fold in the walnuts and marshmallows. Spread evenly into the prepared pan. Chill until set.

Hot Fudge Pudding Cake III

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup white sugar
2 tablespoons unsweetened cocoa powder
1/2 cup milk
2 tablespoons butter, melted
1 cup brown sugar
1/4 cup unsweetened cocoa powder
1 3/4 cups hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.

In a medium bowl, mix together the flour, baking powder, salt, sugar, and cocoa. Stir in the milk and melted butter. Spread evenly into the prepared pan.

In a small bowl, combine the brown sugar and cocoa. Spread over the top of the batter in the pan. Pour the hot water over the entire pan of batter.

Bake for 45 minutes in the preheated oven. The cake is done when the cake part is on top and the bottom is of a pudding consistency.

Old Fashioned Fudge Cookies

Ingredients

1 cup white sugar
3/4 cup butter, softened
1 egg
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
4 (1 ounce) squares unsweetened
chocolate, melted

Directions

Cream sugar and butter in mixer till creamy. Add eggs and vanilla, beat till well-mixed.

Blend in flour, baking powder, and salt. Continue beating until well mixed. Beat in melted chocolate on low speed just until mixed.

Shape into slightly flattened balls (rounded teaspoonfuls). Bake on ungreased cookie sheets at 375 degrees F (190 degrees C) for 7-8 minutes or until set. Cool for about a minute, then remove to wire racks to cool.

Envelopes of Fudge

Ingredients

1/2 cup butter (no substitutes), softened

1 (3 ounce) package cream cheese, softened

1 1/4 cups all-purpose flour

FILLING:

1/2 cup sugar

1/3 cup baking cocoa

1/4 cup butter (no substitutes), softened

1 egg yolk

1/2 teaspoon vanilla extract

1/8 teaspoon salt

1/2 cup finely chopped walnuts

Directions

In a mixing bowl, cream butter and cream cheese. Gradually add the flour. On a lightly floured surface, knead until smooth, about 3 minutes. Cover and refrigerate for 1-2 hours or until easy to handle. For filling, combine the sugar, cocoa, butter, yolk, vanilla and salt. Stir in walnuts; set aside. On a lightly floured surface, roll into a 12 -1/2-in. square; cut into 2-1/2-in. squares. Place a rounded teaspoonful of filling in center of each square. Bring two opposite corners to center. Moisten edges with water and pinch together. Place 1 in. apart on lightly greased baking sheets. Bake at 350 degrees F for 18-22 minutes or until lightly browned. Remove to wire racks to cool.

Old Fashioned Fudge Cake

Ingredients

1 cup water
1 cup unsalted butter
4 (1 ounce) squares unsweetened chocolate, chopped
2 cups all-purpose flour
2 cups white sugar
1/2 teaspoon baking soda
1/2 cup sour cream
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan. In small saucepan, heat butter, chocolate and water until chocolate melts and mixture is smooth, stirring constantly. Set aside to cool.

Sift together into a large bowl the flour, sugar and baking soda. In a small bowl, beat egg slightly and combine with sour cream and vanilla. Stir into flour mixture. Pour in the cooled chocolate mixture. Beat at low speed for 5 minutes until completely combined and the consistency of heavy cream.

Pour batter into prepared 9 inch tube pan. Bake in the preheated oven for 45 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Strawberry Fudge

Ingredients

1 (12 fluid ounce) can evaporated milk
3 cups white sugar
2 tablespoons butter
1 3/4 cups sliced fresh strawberries
2 tablespoons lemon juice

Directions

Butter a 9x9 inch dish.

Combine milk, sugar and butter in a large saucepan over medium heat; boil. Stir in strawberries and lemon juice. Heat, stirring constantly, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from heat and quickly spread in prepared pan. Let cool before cutting and serving.

Double Chocolate Fudge

Ingredients

1 (12 ounce) package semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk, divided
2 teaspoons vanilla extract, divided
1 cup chopped walnuts, divided
1 (11.5 ounce) package milk chocolate chips

Directions

Line a 9-in. square pan with foil and butter the foil; set aside. In a heavy saucepan, melt semisweet chocolate chips with 1/2 cup plus 3 tablespoons milk over low heat. Remove from the heat; stir in 1 teaspoon vanilla 1/2 cup walnuts. Spread into prepared pan. In a saucepan, melt milk chocolate chips with remaining milk. Remove from the heat; stir in remaining vanilla and walnuts. Spread over first layer. Cover and refrigerate until firm. Remove from pan and cut into 1-in. squares. Store at room temperature.

Chocolate Walnut Fudge

Ingredients

1/2 cup butter
1 cup semisweet chocolate chips
1 teaspoon vanilla extract
2 cups white sugar
1 (5 ounce) can evaporated milk
10 large marshmallows
1 cup chopped walnuts

Directions

Butter an 8x8 inch dish.

Place butter, chocolate chips and vanilla in a mixing bowl. Set aside.

In a medium saucepan over medium heat, combine sugar, milk and marshmallows. Bring to a boil, stirring frequently. Reduce heat to low and cook 6 minutes more, stirring constantly. Remove from heat.

Pour marshmallow mixture over contents of mixing bowl. Beat entire mixture until it thickens and loses its gloss. Quickly fold in nuts and pour into prepared pan. Refrigerate several hours until firm.

Orange Cream Fudge

Ingredients

3 cups white sugar
2/3 cup heavy cream
3/4 cup butter
1 (7 ounce) jar marshmallow
creme
1 (11 ounce) package white
chocolate chips
3 teaspoons orange extract
12 drops yellow food coloring
9 drops red food coloring

Directions

Grease a 9 x 13 inch pan.

In a medium saucepan over medium heat, combine sugar, cream and butter. Heat to soft ball stage, 234 degrees F (112 degrees C). Remove from heat and stir in marshmallow creme and white chocolate chips; mix well until the chips melt. Reserve 1 cup of mixture and set aside.

To the remaining mixture add orange flavoring, yellow and red food coloring. Stir well and pour into prepared pan. Pour reserved cream mixture on top. Using a knife, swirl layers for decorative effect.

Chill for 2 hours, or until firm, and cut into squares.

Layered Mint Chocolate Fudge

Ingredients

2 cups semi-sweet chocolate chips
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk, divided
2 teaspoons vanilla extract
6 ounces white confectioners coating* or premium white chocolate chips
1 tablespoon peppermint extract
Green or red food coloring (optional)

Directions

In heavy saucepan, over low heat, melt chocolate chips with 1 cup sweetened condensed milk; add vanilla. Spread half the mixture into wax-paper-lined 8- or 9-inch square pan; chill 10 minutes or until firm. Hold remaining chocolate mixture at room temperature.

In heavy saucepan, over low heat, melt white confectioners coating with remaining sweetened condensed milk (mixture will be thick). Add peppermint extract and food coloring (optional).

Spread on chilled chocolate layer; chill 10 minutes longer or until firm.

Spread reserved chocolate mixture on mint layer. Chill 2 hours or until firm. Turn onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Irish Cream Truffle Fudge

Ingredients

3 cups semisweet chocolate chips
1 cup white chocolate chips
1/4 cup butter
3 cups confectioners' sugar
1 cup Irish cream liqueur
1 1/2 cups chopped nuts

1 cup semisweet chocolate chips
1/2 cup white chocolate chips
4 tablespoons Irish cream liqueur
2 tablespoons butter

Directions

Butter a 8x8 inch pan.

In the top half of a double boiler melt the 3 cups semisweet chocolate chips, 1 cup white chocolate chips and 1/4 cup butter until soft enough to stir.

Stir in the confectioner's sugar and Irish cream until mixture is smooth. Stir in nuts. Place mixture in the prepared pan and lay a sheet of plastic wrap over top; press and smooth top down.

In the top half of a double boiler melt remaining chocolates until soft. Remove from heat and with a fork beat in the butter and Irish cream until smooth. Spread topping over cooled fudge with a knife. If a smooth top is important place plastic wrap over the top. Refrigerate until firm, 1 to 2 hours at least. This fudge can be easily frozen.

pudding Fudge

Ingredients

1 (3.5 ounce) package non-instant
chocolate pudding mix
1/3 cup white sugar
1/2 cup brown sugar
1/2 cup heavy cream
1 tablespoon butter

Directions

Generously butter a small pan.

Combine pudding mix, white sugar, brown sugar and cream in a large microwave-safe bowl; stir well to combine. Microwave on high until it boils, about 4 minutes. Continue to boil in microwave 3 minutes more. Stir in butter and beat until mixture begins to thicken. Spread into prepared pan and allow to cool completely before cutting into squares.

Surprise Fudge

Ingredients

8 ounces process cheese (eg. Velveeta), cubed
3/4 cup unsalted butter, cubed
1 teaspoon vanilla extract
1 cup chopped nuts
3 3/4 cups confectioners' sugar
1/2 cup baking cocoa

Directions

In a small saucepan, cook and stir the cheese and butter over medium heat until melted. Remove from the heat; stir in the vanilla and nuts. In a mixing bowl, combine the confectioners' sugar and cocoa. Add the cheese mixture and beat until combined (mixture will be stiff). Spread until a greased 9-in. square pan. Refrigerate until firm. Cut into squares. Store in refrigerator.

Easy Creamy Vanilla Fudge

Ingredients

3 3/4 cups confectioners' sugar
6 tablespoons butter
3 tablespoons milk
1 tablespoon vanilla extract
1 pinch salt

Directions

Grease a 9x5 inch pan. Set aside.

In a 3 quart saucepan, over very low heat, mix together confectioners sugar, butter, milk, vanilla, and salt until mixture is creamy.

Pour quickly into greased 9x5 inch pan. Refrigerate until firm, then cut into squares. Store in an airtight container in the refrigerator.

Fudge Truffle Cheesecake

Ingredients

Chocolate Crumb Crust
1 1/2 cups vanilla wafer crumbs
6 tablespoons confectioners' sugar
1/3 cup unsweetened cocoa powder
1/3 cup butter, melted

3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 (12 ounce) package semisweet chocolate chips, melted
4 eggs
2 teaspoons vanilla extract
Melted semi-sweet chocolate (optional)

Directions

Preheat oven to 300 degrees F. Prepare Chocolate Crumb Crust.

Chocolate Crumb Crust: In medium bowl, combine vanilla wafer crumbs (about 45 wafers), confectioners' sugar, cocoa powder and butter. Press firmly on bottom and 1/2 inch up side of 9-inch springform pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add remaining ingredients; mix well.

Pour into prepared pan.

Bake 1 hour and 5 minutes or until center is set.

Cool. Chill in refrigerator at least 4 hours.

To serve, drizzle with additional melted chocolate if desired. Store leftovers covered in refrigerator.

Jif® Peanut Butter Fudge

Ingredients

Crisco® Original No-Stick
Cooking Spray
3 cups granulated sugar
1/2 cup butter or margarine
2/3 cup PET® Evaporated Milk
1 2/3 cups Jif® Creamy Reduced
Fat Peanut Spread
1 (7 ounce) jar marshmallow
creme
1 teaspoon vanilla

Directions

Line a 13 x 9 x 2-inch pan with aluminum foil and then spray with a no-stick cooking spray.

Combine sugar, butter and milk in large saucepan, stirring constantly on medium heat, until mixture comes to a boil.

Boil 5 minutes, stirring constantly. Remove from heat.

Add peanut butter. Stir until well blended. Add marshmallow creme and vanilla. Beat until well blended.

Spread in prepared pan. Cool.

Cut into candy-sized pieces. Store in covered container.

Foolproof Chocolate Fudge

Ingredients

3 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
1/2 cup coarsely chopped walnuts
1 1/2 teaspoons vanilla extract

Directions

Line one 8 or 9 inch square pan with wax paper.

In a heavy saucepan, over low heat, melt the chocolate chips with the condensed milk. Remove from heat and stir in the chopped nuts and vanilla extract. Spread mixture evenly into the prepared pan and chill for 2 hours or until firm. Once firm, turn fudge onto cutting board, peel off waxed paper and cut into small squares.

Triple Fudge Cookies

Ingredients

7 (1 ounce) squares semisweet chocolate, chopped
1 (1 ounce) square unsweetened chocolate, chopped
3 tablespoons butter, softened
3 eggs
1 cup white sugar
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1 cup semisweet chocolate chips
3/4 cup chopped walnuts
1 teaspoon vanilla extract
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F. Grease cookie sheets.

Melt the chocolate squares and butter or margarine in a double boiler. Stir well and remove from heat.

Cream sugar and eggs in medium sized bowl until thick and creamy. Mix in vanilla and melted chocolate.

Mix in the flour, baking powder and salt until well blended. Stir in chocolate chips and nuts.

Drop by teaspoonfuls about 1 1/2 inches apart on cookie sheet. Bake for 8 minutes or until tops crackle and look shiny. Cool 3 to 5 minutes. Remove to racks; cool completely.

Hot Fudge Ice Cream Dessert

Ingredients

1 cup miniature marshmallows
3/4 cup evaporated milk
1/2 cup semisweet chocolate chips
1/4 cup butterscotch chips
1/4 cup milk chocolate chips
10 vanilla wafers
2 pints butter pecan ice cream, softened
9 pecan halves, toasted
4 maraschino cherries

Directions

For fudge sauce, in a saucepan, combine the marshmallows, milk and chips. Cook and stir over low heat until mixture is melted and smooth. Remove from the heat and refrigerate until chilled.

Line the bottom of a 6-in. springform pan with vanilla wafers. Top with about 1 cup ice cream; press into a smooth layer. Top with a third of the fudge sauce. Freeze for 30 minutes or until set.

Repeat layers twice, freezing in between layers. Top with pecans and cherries. Cover and freeze until firm. Remove from freezer 10 -15 minutes before serving.

Remarkable Fudge

Ingredients

1 cup butter
12 ounces semisweet chocolate chips
1 (7 ounce) jar marshmallow creme
1 cup chopped walnuts
1 teaspoon vanilla extract
1 1/4 cups evaporated milk
4 cups white sugar

Directions

Line a 13x9 inch baking dish with foil and butter the foil.

In the top half of a double boiler combine the butter or margarine, evaporated milk and sugar. Cook on medium heat for 12 minutes or until it reaches a temperature of 236 degrees F (112 degrees C). Remove from heat and stir in the chocolate chips, vanilla and marshmallow creme. Stir until chocolate chips melt then mix in the chopped walnuts. Spread mixture into the prepared pan. Score into squares while still warm. Refrigerate until firm then cut along the scored lines.

Homemade Yummy Fudge

Ingredients

6 ounces cream cheese, softened
1/8 teaspoon salt
1/2 teaspoon vanilla extract
4 cups confectioners' sugar, sifted
4 (1 ounce) squares unsweetened
chocolate, melted and cooled
1 cup chopped walnuts

Directions

Line an 8x8 inch dish with foil.

In a medium bowl, beat cream cheese until smooth. Beat in salt and vanilla. Beat in confectioners' sugar, a little at a time, until smooth. Stir in melted chocolate. Fold in walnuts. Spread into prepared pan. Chill 1 hour, until firm. Cut into one inch squares.

Sweetheart Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
1 teaspoon vanilla extract
1/4 cup currant jelly
3/4 cup whipping cream
3 (1 ounce) squares semisweet
chocolate, chopped
1 (16 ounce) can vanilla frosting
1 (8 ounce) carton frozen whipped
topping, thawed
2 pints fresh raspberries

Directions

Grease and flour two 9-in. heart-shaped or round baking pans. Prepare cake mix according to package directions; stir in vanilla. Pour into prepared pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes before removing from pans to wire racks.

While cakes are still warm, poke several holes in cakes with a wooden skewer to within 1/4 in. of bottom. Brush jelly over top and sides of cakes. In a small saucepan, combine cream and chocolate; cook and stir over low heat until chocolate is melted. Brush over top and sides of cakes several times, allowing mixture to absorb between brushings. Cool completely.

In a mixing bowl, beat frosting until fluffy; fold in whipped topping. Place one cake on a serving plate; spread with frosting. Top with second cake; spread remaining frosting over top and sides. Garnish with raspberries. Refrigerate for 2 hours before cutting.

Glendora's Chocolate Fudge Pudding (Cake)

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
2/3 cup white sugar
2 tablespoons unsweetened cocoa powder
1 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1/2 cup chopped walnuts (optional)
1 cup brown sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a shallow 1 quart baking dish.

Whisk flour, baking powder, white sugar, 2 tablespoons cocoa powder, and salt together in a large bowl. Mix in the milk, oil, and vanilla extract. Stir in nuts. Pour batter into prepared baking dish.

Mix brown sugar and remaining 1/4 cup cocoa powder together; sprinkle over batter in baking dish. Pour the boiling water slowly over the top of the batter and topping.

Bake in the preheated oven for 40 minutes. The top of the cake will be set and the bottom will be soft. Invert hot cake onto a platter to serve.

Cookies 'n' Creme Fudge

Ingredients

3 (6 ounce) packages white
chocolate baking squares
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1/8 teaspoon salt
3 cups coarsely crushed
chocolate creme-filled sandwich
cookies

Directions

In heavy saucepan, over low heat, melt white chocolate squares, sweetened condensed milk and salt. Remove from heat; stir in crushed cookies.

Spread evenly into wax-paper-lined 8-inch square pan. Chill 2 hours or until firm.

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

Hot Fudge Sauce

Ingredients

1 (14 ounce) can sweetened condensed milk
4 (1 ounce) squares semisweet chocolate
2 tablespoons butter (no substitutes)
1 teaspoon vanilla extract

Directions

In a heavy saucepan, combine the milk, chocolate and butter. Cook and stir over medium-low heat until chocolate is melted. Remove from the heat; stir in vanilla.

Spiced Pumpkin Fudge

Ingredients

2 cups granulated sugar
1 cup packed light brown sugar
3/4 cup butter or margarine
2/3 cup NESTLE® CARNATION®
Evaporated Milk
1/2 cup LIBBY'S® 100% Pure
Pumpkin
2 teaspoons pumpkin pie spice
2 cups NESTLE® TOLL HOUSE®
Premier White Morsels
1 (7 ounce) jar marshmallow
creme
1 cup chopped pecans
1 1/2 teaspoons vanilla extract

Directions

Line 13 x 9-inch baking pan with foil.

Combine sugar, brown sugar, evaporated milk, pumpkin, butter and spice in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 10 to 12 minutes or until candy thermometer reaches 234 degrees F to 240 F (soft-ball stage).

Quickly stir in morsels, marshmallow creme, nuts and vanilla extract. Stir vigorously for 1 minute or until morsels are melted. Immediately pour into prepared pan. Let stand on wire rack for 2 hours or until completely cooled. Refrigerate tightly covered. To cut, lift from pan; remove foil. Cut into 1-inch pieces. Makes about 3 pounds.

Easy Fudge Brownies

Ingredients

2/3 cup shortening
2 tablespoons unsweetened
cocoa powder
1 cup white sugar
2 eggs
1/2 cup all-purpose flour
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch square baking pan.

Melt shortening and cocoa in the top of a double boiler over low heat. Stir occasionally until shortening is melted. Remove from heat. Stir in sugar, eggs and vanilla until well blended. Slowly add in flour and mix well. Spread batter evenly in pan.

Bake 18 to 20 minutes, until toothpick inserted in the center of brownies comes out clean. Let cool before cutting.

Fudge Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup white sugar
1/4 cup all-purpose flour
3 tablespoons unsweetened cocoa powder
1/2 cup butter
2 eggs
1 teaspoon vanilla extract

Directions

Unfold piecrust; fit into 9 inch pie pan. Prebake crust according to package directions. Remove from oven.

Lower the oven temperature to 325 degrees F (165 degrees C).

Beat together sugar, flour, cocoa powder, butter or margarine, eggs and vanilla in a medium-size bowl. Spoon into pie shell.

Bake for 25 to 30 minutes or until set. Allow to cool to room temperature. Serve with whipped topping or a scoop of vanilla ice cream.

Ribboned Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (8 ounce) package cream
cheese, softened
2 tablespoons butter, softened
1 tablespoon cornstarch
1 (14 ounce) can sweetened
condensed milk
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

Prepare cake according to directions on package. Pour into Bundt pan.

In a medium bowl, beat together cream cheese, butter (or margarine) and cornstarch until fluffy. Gradually beat in sweetened condensed milk, egg and vanilla until smooth.

Pour cream cheese mixture evenly over cake batter.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes. Cool for 10 minutes in the pan, then turn out onto a wire rack and cool completely. Glaze with Chocolate Glaze, or as desired.

Raspberry Truffle Fudge

Ingredients

3 cups semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 1/2 teaspoons vanilla extract
salt to taste

1/4 cup heavy cream
1/4 cup raspberry flavored liqueur
2 cups semi-sweet chocolate chips

Directions

Spray a 9x9 inch pan with non-stick cooking spray, and line with wax paper.

In a microwave-safe bowl, combine 3 cups chocolate chips and sweetened condensed milk. Heat in microwave until chocolate melts, stirring occasionally. Be careful not to let it scorch. Stir in the vanilla and salt. Spread into pan, and cool to room temperature.

In a microwave-safe bowl, combine cream, liqueur, and 2 cups chocolate chips. Heat in microwave until the chocolate melts; stir until smooth. Cool to lukewarm, then pour over the fudge layer. Refrigerate until both layers are completely set, about 1 hour. Cut into 1 inch pieces.

Fudge Sundae Sauce

Ingredients

2 cups semisweet chocolate chips
2 (1 ounce) squares unsweetened chocolate
1 cup heavy whipping cream
1/4 cup strong brewed coffee, cold
Dash salt
1 teaspoon vanilla extract

Directions

In a heavy saucepan, melt the chocolate with the cream, coffee and salt over low heat, stirring constantly. Remove from the heat; stir in vanilla. Cover and refrigerate. Reheat to serve over your favorite ice cream.

Easy Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix

1/4 cup butter

2 cups white sugar

6 tablespoons unsweetened
cocoa powder

1 cup heavy whipping cream

1 tablespoon vanilla extract

1/4 cup chopped walnuts

Directions

Bake a box chocolate cake as directed. While hot from the oven, poke holes over entire cake with a fork. While the cake is cooking prepare the fudge sauce.

For the fudge sauce: In a saucepan, combine butter, sugar, cocoa and cream. Stir over medium heat until a full boil starts. Cook at a full boil for 2 minutes. Stir in vanilla. Pour while hot over warm cake. Sprinkle with chopped walnuts. Serve alone or with ice-cream.

Old-Fashioned Fudge

Ingredients

3 tablespoons butter
3 cups white sugar
3 tablespoons cornstarch
1 pinch salt
1 teaspoon distilled white vinegar
1 cup evaporated milk
3 (1 ounce) squares unsweetened chocolate
1 teaspoon vanilla extract

Directions

Butter an 8 or 9 inch square pan. Set aside.

In a large bowl, combine sugar, cornstarch, and salt; mix well. In a heavy saucepan, cook butter or margarine until golden brown; remove from heat. Add sugar mixture; mix well. Stir in vinegar and milk; return to heat. Bring to a boil, stirring frequently. Cover and boil 5 minutes, stirring occasionally.

Stir in chocolate. Insert a candy thermometer and cook, uncovered to soft ball stage, 238 degrees F (114 degrees C). Remove from heat; add vanilla and do not stir. Let it sit until pan is lukewarm and easy to hold.

With a sturdy wooden spoon, beat the fudge until it loses its shine.

With buttered hands, quickly press mixture into prepared pan. Let cool slightly before cutting. Keep fudge covered tightly with plastic wrap.

Fudge Brownies I

Ingredients

1 cup butter
4 (1 ounce) squares unsweetened chocolate
2 cups white sugar
4 eggs
1 cup all-purpose flour
1 teaspoon vanilla extract
1/2 teaspoon salt
2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F. Grease a 9x13 inch baking pan.

In 3-quart saucepan over very low heat, melt butter or margarine and chocolate, stirring the mixture constantly. Remove from heat, and stir the sugar into the chocolate. Allow the mixture to cool slightly. Beat in the eggs one at a time, mixing well after each, then stir in the vanilla. Combine the flour and salt; stir into the chocolate mixture. Fold in the walnuts. Spread the batter evenly into the prepared pan.

Bake in oven 30 to 35 minutes. Brownies are done when toothpick inserted into center come out clean. Cool in pan on wire rack.

Penuche Sugar Fudge

Ingredients

4 cups brown sugar
1 cup heavy cream
2 tablespoons butter
1 teaspoon vanilla
1 2/3 cups finely chopped pecans

Directions

In a medium saucepan, combine brown sugar, cream and butter. Stir until dissolved. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and stir vigorously until mixture loses its gloss, or process in a food processor 30 seconds. Quickly stir in vanilla and nuts and spread into a 9x9 inch dish. Chill before cutting into squares.

Caramel Fudge Cheesecake

Ingredients

1 (10.25 ounce) package fudge brownie mix
1 (14 ounce) package caramels
1/4 cup evaporated milk
1 1/4 cups coarsely chopped pecans
2 (8 ounce) packages cream cheese, softened
1/2 cup sugar
2 eggs
2 (1 ounce) squares semisweet chocolate, melted
2 (1 ounce) squares unsweetened chocolate, melted

Directions

Prepare brownie batter according to the package directions. Spread into a greased 9-in. springform pan. Bake at 350 degrees for 20 minutes. Cool for 10 minutes on a wire rack.

Meanwhile, in a microwave-safe bowl, melt caramels with milk. Pour over brownie crust; sprinkle with pecans.

In a mixing bowl, combine the cream cheese and sugar; mix well. Add eggs, beating on low speed just until combined. Stir in melted chocolate. Pour over pecans.

Bake at 350 degrees for 35-40 minutes or until the center is almost set. Cool on a wire rack for 10 minutes. Run a knife around edge of pan to loosen; cool completely. Chill overnight.

Remove sides of pan before serving. Store leftovers in the refrigerator.

Spicy Pumpkin Fudge

Ingredients

1 cup almonds
3 cups white sugar
1 cup butter
1 (5 ounce) can evaporated milk
1/2 cup canned pumpkin
1 teaspoon pumpkin pie spice
2 cups butterscotch chips
1 (7 ounce) jar marshmallow
creme
1 teaspoon vanilla extract

Directions

Butter a 9x13 inch pan and set aside.

Preheat oven to 300 degrees F (150 degrees C). Arrange almonds on a cookie sheet and place in oven to toast. Stir frequently. Do not burn. Remove from oven and set aside.

In a heavy saucepan, combine sugar, butter, milk, pumpkin, and spice; bring to a boil, stirring constantly. Continue boiling over medium heat until mixture reaches 234 degrees F (118 degrees C) on a candy thermometer, about 10 minutes.

Remove from heat. Stir in butterscotch chips. When chips are melted, add marshmallow cream, nuts, and vanilla. Mix until well blended.

Immediately pour butterscotch mixture into prepared pan. Spread evenly. Cool at room temperature. Cut into squares, and store in the refrigerator in an air-tight container.

Easy Cinnamon Fudge

Ingredients

3 cups confectioners' sugar
1/2 cup unsweetened cocoa powder
1/2 teaspoon ground cinnamon
1/2 cup butter
1/4 cup milk
1 1/2 teaspoons vanilla extract
1 cup chopped walnuts (optional)

Directions

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

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

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

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

Lift foil out of pan. Cut fudge into 2 inch squares, and then cut in half diagonally to make triangles.

Hot Fudge Pudding Cake I

Ingredients

1 1/2 cups baking mix
1/2 cup white sugar
2 tablespoons unsweetened cocoa powder
3/4 cup chopped walnuts
1/2 cup milk
1 teaspoon vanilla extract
3/4 cup packed brown sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In an ungreased 8 inch square baking pan combine the biscuit mix, white sugar, 2 tablespoons cocoa, nuts, milk, and vanilla blend well.

Combine brown sugar and 1/4 cup cocoa. Spoon evenly over top of cake mix. Do not stir. Pour the boiling water carefully over everything. Do not stir.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Allow cake to cool in pan for 20 minutes before serving. Serve with whipped cream or vanilla ice cream.

Fudge Cake

Ingredients

1 1/2 cups white sugar
1 teaspoon vanilla extract
2 eggs
1 cup milk
1 tablespoon fresh lemon juice
1/2 cup unsweetened cocoa powder
1 cup hot water
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter

Directions

Cream butter or margarine and sugar together in a large bowl. Add vanilla, and then eggs to the mixture.

In another bowl, mix together flour, soda, baking powder, and salt. Sour the milk by adding the lemon juice or vinegar. Add flour mixture alternately with soured milk to the creamed mixture.

Mix cocoa and hot water together, and beat into batter.

Bake 30 to 35 minutes at 350 degrees F (175 degrees C). Cool, and frost with desired frosting.

Peanutty Chocolate Fudge

Ingredients

1 1/2 cups granulated sugar
2/3 cup NESTLE® CARNATION®
Evaporated Milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1 (11 ounce) package NESTLE®
TOLL HOUSE® Peanut Butter &
Milk Chocolate Morsels
1/2 cup chopped peanuts
1 teaspoon vanilla extract

Directions

LINE 8-inch-square baking pan with foil.

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

STIR in marshmallows, morsels, peanuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

Triple Fudge Brownies

Ingredients

1 (3.9 ounce) package instant chocolate pudding mix
2 cups milk
1 (18.25 ounce) package chocolate cake mix
2 cups semisweet chocolate chips
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 15x10 inch baking pan.

Prepare pudding mix according to package directions using the 2 cups milk. Whisk in the cake mix. Stir in the chocolate chips. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until the top springs back when lightly touched. Dust with confectioners' sugar. Serve with ice cream if desired.

Peanut Butter Cream Fudge

Ingredients

2 cups sugar
1 cup sour cream
1/8 teaspoon salt
1 cup peanut butter*
1 teaspoon vanilla extract

Directions

In a heavy saucepan, combine the sugar, sour cream and salt; bring to a boil. Cover and simmer for 5 minutes. Uncover and cook over medium heat until a candy thermometer reads 238 degrees F (soft-ball stage). Remove from the heat; stir in peanut butter and vanilla. With a wooden spoon, beat until thick and creamy, about 5 minutes. Transfer to a buttered 8-in. square dish. Cool and cut into squares. Store in the refrigerator.

Country House Fudge

Ingredients

4 1/2 cups white sugar
1 teaspoon salt
1/2 cup butter
1 (12 fluid ounce) can evaporated milk
2 cups semisweet chocolate chips
4 (4 ounce) bars German sweet chocolate
7 ounces chocolate candy bar
1 (7 ounce) jar marshmallow creme
2 teaspoons vanilla extract
4 cups chopped walnuts

Directions

Butter 2 - 9x13 inch pans. Set aside.

In a large bowl, place chocolate chips and broken up chocolate bars. Make a depression in chocolate pieces, then scoop marshmallow creme into it.

In a medium saucepan, cook sugar, salt, butter, and milk for about 8 to 10 minutes. (Start timing after boiling begins) Remove from heat, add chocolate chip mixture, vanilla, and chopped nuts. Mix RAPIDLY with large wooden spoon. Pour into buttered pans.

Deep Dish Fudge Brownies

Ingredients

3/4 cup all-purpose flour
3/4 cup cake flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup butter, softened
4 (1 ounce) squares unsweetened chocolate
1 3/4 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350. Grease and flour one 9 inch square baking pan, tapping out excess flour.

Melt the butter and unsweetened chocolate in the top of a double boiler and then let cool for about 15 minutes.

Sift together both flours, baking powder and salt. Set aside. In Large bowl, whisk chocolate/butter mixture to blend. Beat in sugar, then vanilla, then eggs. Fold in dry ingredients and mix well. Stir in semisweet chocolate chips. Scrape batter into prepared pan, spreading evenly.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes until set. Do not overbake. Cool in pan on a wire rack. Once cool cut into large squares.

Caramel Peanut Fudge

Ingredients

BOTTOM LAYER

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

FILLING

1/4 cup butter
1 cup white sugar
1/4 cup evaporated milk
1 1/2 cups marshmallow creme
1/4 cup creamy peanut butter
1 teaspoon vanilla extract
1 1/2 cups chopped salted peanuts

CARAMEL

1 (14 ounce) package individually wrapped caramels, unwrapped
1/4 cup heavy cream

TOP LAYER

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

Directions

Lightly grease a 9x13 inch dish.

For the bottom layer: Combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter in a small saucepan over low heat. Cook and stir until melted and smooth. Spread evenly in prepared pan. Refrigerate until set.

For the filling: In a heavy saucepan over medium-high heat, melt butter. Stir in sugar and evaporated milk. Bring to a boil, and let boil 5 minutes. Remove from heat and stir in marshmallow creme, 1/4 cup peanut butter and vanilla. Fold in peanuts. Spread over bottom layer, return to refrigerator until set.

For the caramel: Combine caramels and cream in a medium saucepan over low heat. Cook and stir until melted and smooth. Spread over filling. Chill until set.

For the top layer: In a small saucepan over low heat, combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips, and 1/4 cup peanut butter. Cook and stir until melted and smooth. Spread over caramel layer. Chill 1 hour before cutting into 1 inch squares.

Chocolate Chip Cookie Dough Fudge

Ingredients

1/3 cup margarine, melted
2/3 cup light brown sugar, packed
1 pinch salt
3/4 cup all-purpose flour
1/4 cup semisweet mini chocolate chips

1 (8 ounce) package cream cheese, softened
1 (16 ounce) package confectioners' sugar
1 cup semisweet mini chocolate chips, melted
1 teaspoon vanilla extract

Directions

Line a 9x9 inch baking dish with aluminum foil, and set aside.

To make the cookie dough pieces, mix the melted margarine, brown sugar, and salt in a bowl. Stir in the flour to make a dough, and knead in 1/4 cup of chocolate chips. Form the dough into a disk about 1/2 inch to 3/4 inch thick, place it on a sheet of plastic wrap, and then shape the disk into a square with your hands.

Place the square piece of dough in the freezer for about 10 minutes, until cold and stiff, and then slice it into 1/2 inch square pieces. Refrigerate the dough pieces while you make the cream cheese fudge.

Mix together the cream cheese and confectioners' sugar in a bowl until smooth, and stir in the melted chocolate chips and vanilla extract.

Lightly fold in the cookie dough pieces, and spread the candy out into the prepared dish. Refrigerate at least 1 hour, or until firm, and remove the candy from the foil-lined dish. Cut into squares, and serve.

Cherry Blossom Fudge

Ingredients

3/4 cup evaporated milk
1 cup white sugar
1 pinch salt
1 (3 ounce) package cherry
flavored gelatin
1 cup butter
2 cups semisweet chocolate chips
1 teaspoon vanilla extract
3/4 cup maraschino cherries,
halved

Directions

Butter an 8x8 inch dish.

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

No Fail Fudge

Ingredients

4 1/2 cups white sugar
2 (5 ounce) cans evaporated milk
4 tablespoons water
1/2 cup butter
1 cup semisweet chocolate chips
1 cup white chocolate chips
14 ounces chocolate candy bar,
broken into pieces
3 cups marshmallow creme
3 cups chopped walnuts

Directions

Grease a 9x13 inch cake pan. In a large Dutch oven or pan, mix together sugar, evaporated milk, water, and butter. Bring to a rolling boil and boil for 5 minutes.

Stir in semi-sweet and white chocolate chips., candy bars, marshmallow cream, and chopped walnuts. Mix well and pour into prepared cake pan. Cool and cut into small pieces.

EAGLE BRAND® Peanut Butter Fudge

Ingredients

1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1/2 cup Jif® Creamy Peanut
Butter
2 (6 ounce) packages white
chocolate squares or white baking
bars, chopped
3/4 cup chopped peanuts
1 teaspoon vanilla extract

Directions

In heavy saucepan, heat sweetened condensed milk and peanut butter over medium heat until just bubbly, stirring constantly. Remove from heat. Stir in white chocolate until smooth. Immediately stir in peanuts and vanilla.

Spread evenly into wax paper lined 8-or 9-inch square pan. Cool. Cover and chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper. Sprinkle with additional chopped peanuts if desired. Cut into squares. Store leftovers covered in refrigerator.

Raspberry Fudge Brownies

Ingredients

1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 cup butter or margarine,
melted
1/2 cup all-purpose flour
1/3 cup unsweetened cocoa
powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup miniature chocolate chips
1/2 cup evaporated milk
1 egg yolk
4 (1 ounce) squares semisweet
baking chocolate, chopped
6 ounces cream cheese, softened
2 tablespoons seedless raspberry
jam
1 cup frozen whipped topping,
thawed
2 drops red food coloring
(optional)
16 chocolate curls (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line an 8 inch square baking pan with aluminum foil.

In a large mixing bowl, beat the sugar, 2 whole eggs, and vanilla until combined. Mix in butter. In another bowl, combine the flour, cocoa powder, baking powder, and salt; stir into butter mixture, mixing just until incorporated. Fold in the chocolate chips. Pour the batter into the prepared pan.

Bake in preheated oven until a toothpick inserted in the center comes out with moist crumbs attached, 25 to 30 minutes. Cool pan on wire rack.

Whisk together the evaporated milk and egg yolk in a small saucepan. Heat over medium low, stirring constantly, until the mixture is very hot and thickens slightly; do not boil. Place the 4 ounces of chopped semisweet chocolate in a medium bowl, and slowly pour in the hot milk. Stir until the chocolate is melted and smooth. Pour the filling over the cooled brownies; refrigerate until firm, about 2 hours.

Beat the cream cheese with the raspberry jam in a large bowl until smooth. Fold in the whipped topping, and add the food coloring if desired. Top the cooled brownies with the frosting, using a cake comb to create a design. Cut brownies into 16 squares, then cut each square in half diagonally to form triangles. Garnish with chocolate curls if desired.

Jamoncillo de Leche (Mexican Fudge)

Ingredients

- 1 quart whole milk
- 1 3/4 cups white sugar
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 cinnamon stick
- 1 cup chopped pecans
- 24 pecan halves for garnish

Directions

Combine milk, sugar, vanilla, baking soda, and cinnamon stick in a large heavy saucepan. Bring to a boil over medium heat and cook, stirring continuously. After about 20 minutes remove the cinnamon stick. Place a candy thermometer in the pan and cook until the thermometer reaches soft-ball stage 240 degrees F (115 degrees C) or until you can see the bottom of the pan when you stir.

Remove the candy from the heat and add the chopped pecans. Beat the candy with a mixer for about 5 minutes. Pour the candy into a buttered 9x9-inch pan. Press pecan halves onto the top of the warm candy. Cool, then cut into pieces. Store candy in an airtight container.

Cranberry Fudge

Ingredients

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

Directions

Line bottom and sides of an 8x8 inch pan with plastic wrap. Set aside.

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

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

Grandma's Peanut Butter Fudge

Ingredients

4 cups white sugar
1 (12 fluid ounce) can evaporated milk
1 cup butter
1 cup crunchy peanut butter
1 (7 ounce) jar marshmallow creme

Directions

Butter a 9x13 inch baking dish and set aside. Butter a 3 quart saucepan.

Place buttered saucepan over medium heat, and combine sugar, evaporated milk and 1 cup butter within. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from heat and stir in peanut butter and marshmallow creme. Beat vigorously until smooth. Pour quickly into prepared baking dish. Let cool completely before cutting into squares.

Creamy Eggnog Fudge

Ingredients

2 cups white sugar
3/4 cup butter
2/3 cup eggnog
2 teaspoons ground nutmeg
1 teaspoon ground cinnamon
12 ounces white chocolate,
chopped
1 (7 ounce) jar marshmallow
cream
1 teaspoon vanilla extract
1/4 cup chopped walnuts

Directions

Grease a 9 inch square pan and set aside.

Combine the sugar, butter, eggnog, nutmeg, and cinnamon in a large saucepan. Bring to a boil, stirring occasionally to melt the butter. Once the mixture reaches a rolling boil, stop stirring, and clip a candy thermometer onto the pan.

Heat mixture to 235 degrees F (113 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove the pan from the heat and stir in the white chocolate pieces, marshmallow cream, vanilla, and walnuts. Beat the mixture with a wooden spoon until fluffy and it starts to lose its gloss. Spoon into the prepared pan, spreading evenly. Cool completely, then cut into small squares for serving.

Fudge Sundae Pie

Ingredients

1 cup evaporated milk
1 cup semisweet chocolate chips
1 cup miniature marshmallows
1/4 teaspoon salt
1/2 (12 ounce) package vanilla wafers
1 quart vanilla ice cream, softened
1/4 cup pecans

Directions

In a medium saucepan over medium heat, combine evaporated milk, chocolate chips, marshmallows and salt; stir until chocolate and marshmallows melt and mixture smooths and thickens. Remove from heat and let cool.

Line a 9 inch pie plate with vanilla wafers. Spoon half of ice cream over wafers and spread evenly, then top with half of chocolate/marshmallow mixture. Repeat layers and top with pecans; freeze 3 to 5 hours, until firm.

Peppermint Fudge Pie

Ingredients

24 chocolate wafer cookies,
crushed
1/2 cup butter
4 cups miniature marshmallows
1/2 cup milk
1 cup heavy whipping cream
1/2 cup crushed peppermint hard
candies

Directions

Combine cookies and melted butter or margarine. Press into 9 inch pie plate. Bake at 350 degrees F (175 degrees C) for 10 minutes. Cool.

Put 3 cups marshmallows in a double boiler. Add milk, and cook until mixture melts and thickens. Cool in refrigerator for about 15 minutes.

In another bowl, whip the cream. Blend in the crushed candy and remaining 1 cup marshmallows. Fold whipped cream mixture into melted and cooled marshmallow mixture.

Pour into crust, and chill well before serving.

Chocolate Fudge Cookies

Ingredients

1 (18.25 ounce) package devil's
food cake mix
2 eggs
1/2 cup vegetable oil
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the cake mix, eggs and oil until well blended. Fold in the chocolate chips. Roll the dough into walnut sized balls. Place the cookies 2 inches apart on the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Mocha Fudge Cake

Ingredients

1 (18.25 ounce) package moist,
dark chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
4 eggs
1/2 cup brewed coffee
3/4 cup coffee flavored liqueur
1/3 cup vegetable oil
1 (16 ounce) package dark
chocolate frosting
3/4 cup coffee flavored liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt or tube pan.

Combine cake mix, pudding mix, eggs, coffee, 3/4 cup liqueur, and oil with an electric mixer at low speed until moistened. Beat for two minutes at high speed. Pour batter into prepared pan.

Bake for 45 to 55 minutes, or until done. Cool for 30 minutes. Invert onto serving plate, and prick top with a fork.

Heat frosting in a small pan. Remove from heat, and stir in 3/4 cup liqueur. Drizzle glaze over top of cake, allowing it to soak in and drizzle over sides. Repeat until glaze is used up.

Crispy Fudge Treats

Ingredients

6 cups crisp rice cereal
3/4 cup confectioners' sugar
1 3/4 cups semisweet chocolate chips
1/2 cup corn syrup
1/3 cup butter or margarine
2 teaspoons vanilla extract

Directions

Combine cereal and sugar in a large bowl; set aside. Place chocolate chips, corn syrup and butter in a 1-qt. microwave-safe dish. Microwave, uncovered, on high for about 1 minute; stir gently until smooth. Stir in vanilla. Pour over cereal mixture and mix well. Spoon into a greased 13-in. x 9-in. x 2-in. baking pan. Refrigerate for 30 minutes, then cut into squares. Store in the refrigerator.

Grandma's Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 1/2 cups milk
8 tablespoons all-purpose flour
1 1/4 cups butter
5 tablespoons shortening
1 1/2 cups white sugar
1 teaspoon vanilla extract
1/4 cup unsweetened cocoa
powder
1 pinch salt
1 cup white sugar
1/4 cup milk
1/4 cup butter

Directions

Bake chocolate cake mix according to package directions for two 9 inch layers. Let cakes cool then split layers in half.

In a saucepan mix 1-1/2 cups milk with 8 tablespoons flour, cook until thick and set aside to cool.

Beat 1 1/4 cup of butter and 5 tablespoons shortening until fluffy. Add 1-1/2 cups sugar and mix well. Stir in the flour mixture. Beat until mixture stands in peaks. Stir in vanilla.

Spread this mixture between the cake layers and refrigerate for 2 hours.

In a saucepan combine cocoa, 1 cup sugar, salt, 1/4 cup milk, and 1/4 cup butter. Cook over low heat and bring to a boil. Boil mixture for one minute, do not stir. Remove from heat and add 1 teaspoon vanilla and beat until thick, this may take a few minutes. Once thick pour mixture over cooled cake and let drizzle down sides of cake and over top. Keep cake refrigerated.

Cherries and Chocolate Fudge

Ingredients

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

Directions

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

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

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

Tunnel of Fudge Cake II

Ingredients

1 1/2 cups milk
1 (3.5 ounce) package non-instant chocolate pudding mix
1 cup semisweet chocolate chips
1 1/3 cups white sugar
3/4 cup butter, softened
1/2 cup shortening
1 teaspoon vanilla extract
4 eggs
2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup milk
2 cups chopped walnuts

3/4 cup confectioners' sugar
1/4 cup unsweetened cocoa powder
6 tablespoons milk

Directions

In medium pan, combine 1 1/2 c milk and pudding mix. cook as directed on package Add chocolate chips and stir until melted. set aside.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan or tube pan.

In large bowl, combine sugar, butter and shortening. Beat till light and fluffy. Add vanilla and eggs. Mix well.

Add flour, 1/2 c cocoa, baking powder, salt, and 1 cup milk to bowl. Beat at low speed until moistened. Beat 3 minutes at medium speed. Stir in walnuts.

Reserve 2 cups of the batter. Pour remaining batter into greased and floured pan. Spoon filling in ring on top of batter, making sure it does not touch sides of pan. Spoon reserved batter over filling.

Bake at 350 F (175 degrees C) for 50 to 60 minutes or until cake springs back when touched lightly in center. Cool 1 hour in pan, then turn out onto a wire rack and cool completely.

In small bowl, combine confectioners sugar and 1/4 cup cocoa. Add enough milk for desired drizzling consistency. Spoon over top of cake, allowing some to run down sides.

Chocolate and Butterscotch Fudge

Ingredients

2 cups semi-sweet chocolate chips
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1/2 cup chopped walnuts (optional)
1 teaspoon vanilla extract
1 cup butterscotch chips

Directions

In heavy saucepan, over low heat, melt chocolate chips with 1 cup sweetened condensed milk. Remove from heat; stir in nuts (optional) and vanilla. Spread evenly into wax-paper-lined 8- or 9-inch square pan.

In clean heavy saucepan, over low heat, melt butterscotch chips and remaining sweetened condensed milk. Spread evenly over chocolate layer.

Chill 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Red and White Fudge

Ingredients

2 cups white chocolate chips
1/2 cup confectioners' sugar
1 (3 ounce) package cream cheese
1 (16 ounce) package vanilla frosting
3/4 cup chopped walnuts
2/3 cup sweetened-dried cranberries
1 teaspoon orange zest

Directions

Line a 9x9 inch pan with aluminum foil and spray lightly with non-stick coating. Melt chips in microwave, stir until smooth.

In a mixing bowl, combine confectioners' sugar, cream cheese and frosting; blend well. Stir in melted chips, walnuts, cranberries and orange peel. Stir well and spread mixture into the prepared pan. Refrigerate 1 hour or until firm. Cut into 1 inch squares before serving.

Peanut Butter Fudge Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 cup butter
1/2 cup unsweetened cocoa powder
1 cup buttermilk
2 eggs, beaten
1 teaspoon vanilla extract
1 1/2 cups creamy peanut butter
1/2 cup butter
1/4 cup unsweetened cocoa powder
1/3 cup buttermilk
4 cups sifted confectioners' sugar
1 teaspoon vanilla extract

Directions

Combine flour, white sugar, and baking soda in a large mixing bowl; set aside.

Melt 1 cup butter or margarine in a heavy saucepan; stir in 1/2 cup cocoa. Stir in buttermilk, and eggs until well blended. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat. Mix into flour mixture, stirring until smooth. Stir in 1 teaspoon vanilla. Pour batter into a greased and floured 13 x 9 inch baking pan.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until an inserted wooden pick comes out clean. Cool 10 minutes on a wire rack. Carefully spread peanut butter over warm cake. Cool completely.

To Make Frosting: Combine 1/2 cup butter or margarine, 1/4 cup cocoa, and buttermilk in a small sauce pan. Bring to a boil over medium heat, stirring constantly. Pour over confectioners' sugar, stirring until smooth. Stir in 1 teaspoon vanilla. Spread chocolate frosting over peanut butter on cake. Cut into squares.

Crackle Top Fudge Sauce

Ingredients

1 cup confectioners' sugar
1/2 cup butter
1/2 cup heavy cream
3/4 cup semi-sweet chocolate chips
4 (1 ounce) squares unsweetened chocolate, chopped
1 1/2 teaspoons vanilla extract

Directions

In a saucepan over medium heat, combine the confectioners' sugar, butter and heavy cream. Cook, stirring constantly, until smooth. Do not allow the mixture to boil. Remove from heat, and stir in chocolate chips and unsweetened chocolate until melted and smooth. Allow the mixture to cool slightly before using. May be kept in a covered container for a few days at room temperature, or refrigerated for up to 1 week.

Duo-Chocolate Fudge

Ingredients

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

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

Directions

Lightly butter one 9x13 inch pan.

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

In a large saucepan over medium heat, combine the evaporated milk and sugar. Stir constantly and bring to a boil for 4 minutes.

Pour hot sugar mixture over chocolate mixture and stir with large spoon until well blended (do this quickly before fudge begins to harden). Once this is well blended, pour fudge into a buttered 9x13 inch baking pan. Spread out and smooth into pan.

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

Surprise Chocolate Fudge

Ingredients

1 (15 ounce) can pinto beans,
rinsed and drained
1 cup baking cocoa
3/4 cup butter or stick margarine,
melted
1 tablespoon vanilla extract
7 1/2 cups confectioners' sugar
1 cup chopped walnuts

Directions

In a microwave-safe dish, mash beans with a fork until smooth; cover and microwave for 1-1/2 minutes or until heated through. Add cocoa, butter and vanilla. (Mixture will be thick.) Slowly stir in sugar; add nuts. Press mixture into a 9-in. square pan coated with nonstick cooking spray. Cover and refrigerate until firm. Cut into 1-in. pieces.

Fudge Layer Cake

Ingredients

1 3/4 cups all-purpose flour
1 cup unsweetened cocoa powder
1 1/4 teaspoons baking soda
1/8 teaspoon salt
3/4 cup unsalted butter, softened
2/3 cup white sugar
2/3 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 1/2 cups buttermilk
3/4 cup unsalted butter, softened
1 (16 ounce) package
confectioners' sugar, sifted
3 (1 ounce) squares unsweetened
chocolate, melted
2 teaspoons vanilla extract

Directions

Sift together flour, cocoa, baking soda, and salt in a small mixing bowl.

In a separate bowl, cream 3/4 cup butter and white and brown sugars at medium speed until light and fluffy. Add eggs, one at a time, beating after each addition. Add 2 teaspoons vanilla. At low speed, begin by adding a little of the flour mixture to the butter mixture. Alternate with buttermilk until all are blended together. Start and end with flour.

Line bottoms of 2 9-inch pans with waxed paper; grease and flour. Pour batter in.

Bake in a preheated 350 degrees F (175 degrees C) oven for 25-30 minutes. Test with toothpick. Cool in pans for 10 minutes before turning onto racks to cool completely.

To Make Frosting: Cream together 3/4 cup butter and confectioners' sugar. Slowly add melted chocolate and 2 teaspoons vanilla. Beat until light and fluffy. Frost cooled cake.

Cathy's Peanut Butter Fudge

Ingredients

2 cups packed brown sugar
1 tablespoon butter
1/2 cup milk
1 teaspoon cornstarch
1 tablespoon water
1 teaspoon vanilla extract
1 cup creamy peanut butter

Directions

Grease an 8x8 inch square pan.

In a saucepan over medium heat, combine the brown sugar , butter and milk. cook until the mixture reaches the soft ball stage (234-240 degrees F, 112-115 degrees C).

Combine the cornstarch and water, add to the saucepan and mix well. Remove from heat and beat for 2 minutes. Stir in the vanilla and peanut butter until thoroughly blended. Spread batter evenly into the prepared pan. let cool, then cut into squares and enjoy!

Baked Fudge

Ingredients

2 cups white sugar
1/2 cup all-purpose flour
1/2 cup unsweetened cocoa powder
4 eggs, beaten
1 cup butter, melted
2 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 300 degrees F (150 degrees C).

In large bowl, sift together sugar, flour and cocoa. Add eggs. Add melted butter, vanilla and pecans. Pour mixture into 8x12-inch baking pan.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 50 to 60 minutes or until firm.

Orange Flavored Fudge

Ingredients

1 1/3 cups white sugar
1 (5 ounce) can evaporated milk
1/2 cup butter, melted
2 1/2 cups miniature marshmallows
1 cup semisweet chocolate chips
1 cup finely chopped pecans
1 teaspoon grated orange peel
2 tablespoons orange liqueur

Directions

In a 2 quart microwave safe dish combine sugar, evaporated milk and butter. Microwave on high for 8 minutes.

Stir and add marshmallows and chocolate chips; heat on high for 3 minutes, or until melted.

Stir in orange peel and liqueur. Chill for 2 hours, or until firm, and cut into squares.

Chocolate Pudding Fudge Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 cup sour cream
1 cup milk
1/2 cup vegetable oil
1/2 cup water
4 eggs
2 cups semisweet chocolate chips
6 tablespoons butter
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, pudding mix, sour cream, milk, oil, water and eggs. Beat for 4 minutes, then mix in 2 cups chocolate chips.

Pour batter into prepared pan. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool 10 minutes in the pan, then turn out onto a wire rack and cool completely.

To make the glaze: Melt the butter and 1 cup chocolate chips in a double boiler or microwave oven. Stir until smooth and drizzle over cake.

Hot Fudge Sauce I

Ingredients

4 (1 ounce) squares unsweetened chocolate
1/2 cup butter
1/2 teaspoon salt
3 cups white sugar
1 (12 fluid ounce) can evaporated milk

Directions

Fill the lower pot of a double boiler half way and bring to a boil. Melt chocolate, butter, and salt together in upper pot. Add the sugar, 1/2 cup at a time, stirring after each addition.

Gradually add the evaporated milk, a little at a time and continue stirring until well mixed. Serve hot over ice cream. Extra sauce maybe stored in refrigerator and reheated in microwave.

Quick Fudge Icing

Ingredients

1 cup white sugar
3 tablespoons unsweetened
cocoa powder
1/3 cup milk
5 tablespoons shortening
1 pinch salt
1 teaspoon vanilla extract

Directions

In a saucepan combine sugar, cocoa, milk, shortening, and salt. Bring mixture to a rolling boil, stirring constantly for 2 minutes.

Remove from heat and add vanilla and continue beating until frosting starts to thicken slightly. The frosting will be real creamy.

Ribbon-O-Fudge Popcorn Bars

Ingredients

2 cups semisweet chocolate chips
2 tablespoons shortening
3 tablespoons butter or margarine
4 cups miniature marshmallows
1 cup butterscotch chips
3 quarts popped popcorn

Directions

In a microwave or double boiler, melt chocolate chips and shortening. Chill for 15-20 minutes or until thickened.

Meanwhile, line a 9-in. square baking pan with foil; grease the foil and set pan aside. In a heavy saucepan over low heat, melt butter. Stir in marshmallows and butterscotch chips until melted and smooth. Place the popcorn in a large bowl; add marshmallow mixture and toss until coated. Firmly press half of the popcorn mixture into prepared pan. Spread chocolate mixture evenly over popcorn. Firmly press remaining popcorn mixture over chocolate. Chill for 30 minutes. Lift out of pan, using foil edges. Remove foil; cut into bars.

Caribbean Fudge Pie III

Ingredients

1/4 cup butter, softened
3/4 cup packed brown sugar
3 eggs
8 (1 ounce) squares semisweet chocolate
2 teaspoons instant coffee granules
1 teaspoon rum flavored extract
1/4 cup all-purpose flour
1 cup chopped walnuts
1/2 cup walnut halves
1 (9 inch) pie shell

Directions

Preheat oven to 375 degrees F (190 degrees C). In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth.

Cream butter or margarine and sugar till fluffy. Beat in eggs, one at a time. Add melted chocolate, coffee, and rum; mix well. Stir in flour and chopped nuts. Pour filling into pie shell, and decorate with walnut halves.

Bake for 25 minutes. Remove pie from oven, and cool completely. Refrigerate 1 hour before serving.

Fudge Sauce

Ingredients

1 tablespoon butter
1 (1 ounce) square unsweetened chocolate
1/3 cup boiling water
1 cup white sugar
2 tablespoons corn syrup
1/2 teaspoon vanilla extract

Directions

Melt butter and chocolate in medium saucepan. Add boiling water. Bring mixture to boil. Add sugar and corn syrup. Boil, stirring, for 5 minutes. Add vanilla and stir. Serve just warm over the chocolate roll.

Easy Peanut Butter Fudge

Ingredients

1 pound confectioners' sugar
1/2 cup peanut butter
1/2 cup unsweetened cocoa
powder
6 tablespoons milk
2 teaspoons vanilla extract

Directions

Line a 8x8 inch square pan with wax paper.

Combine the confectioners' sugar, peanut butter, cocoa, milk and vanilla together and mix until smooth. Chill until firm then cut into squares.

Trail Mix White Fudge

Ingredients

1/2 cup dried cranberries
1/2 cup dried apricots, cut into
1/2-inch dice
1/2 cup roasted pistachios,
coarsely chopped
1/2 cup crystallized ginger, cut
into small pieces
2/3 cup granulated sugar
1 (5 ounce) can evaporated milk
1/4 teaspoon salt
8 ounces white chocolate chips
(or bar, cut into medium dice)
1 1/2 cups miniature
marshmallows

Directions

Like fruitcake batter, there's just enough fudge to hold the fruit and nuts together.

Spray an 8-inch square pan with cooking spray. Fit an 8-by-16-inch sheet of foil in the pan so that you can use the foil overhang as a handle to pull fudge from the pan.

Place cranberries, apricots, pistachios and ginger in a medium bowl. Then bring sugar, milk and salt to a full rolling boil in a medium heavy-bottomed saucepan over medium heat. Simmer, stirring constantly, until mixture thickens and starts to turn a pale caramel, about 5 minutes. Remove from heat, quickly stir in marshmallows, then chocolate, and stir vigorously until the marshmallows start to melt.

Pour mixture into bowl with fruit and nuts; continue to mix vigorously (hands work well once mixture has cooled to warm) until fruit and nuts are evenly distributed. Press fudge into prepared pan. Refrigerate until cool and hard, about 1 1/2 hours.

Fudge-Topped Orange Cookies

Ingredients

3/4 cup butter (no substitutes),
softened
1 cup sugar
1 egg
2 egg yolks
2 teaspoons grated orange peel
1 1/2 teaspoons orange extract
2 cups all-purpose flour
1 teaspoon ground ginger
1/2 teaspoon baking soda
TOPPING:
1 (7 ounce) jar marshmallow
creme
3/4 cup sugar
1/3 cup evaporated milk
2 tablespoons butter
1/8 teaspoon salt
1 cup semisweet chocolate chips
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Beat in the egg, egg yolks, orange peel and extract. Combine the flour, ginger and baking soda; gradually add to creamed mixture.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 300 degrees F for 21-23 minutes or until golden brown. Remove to wire racks to cool.

In a saucepan, combine the marshmallow creme, sugar, milk, butter and salt. Bring to a rolling boil over medium heat; boil for 5 minutes, stirring constantly. Remove from the heat. Add chocolate chips and vanilla; stir until chips are melted. Spread over tops of cookies.

Tunnel of Fudge Cake I

Ingredients

1 3/4 cups butter, softened
1 1/2 cups white sugar
6 eggs
2 (7.25 ounce) packages
chocolate fudge frosting mix
2 cups all-purpose flour
2 cups chopped walnuts
2 tablespoons boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Measure 3/4 cup of the frosting mix for the chocolate glaze. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the remaining frosting mix and flour, mixing just until incorporated. Fold in the nuts.

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes. The top of the cake will form a brownie like crust before it is done. Allow to cool for 60 minutes in the pan, then cool completely on a wire rack before glazing.

To make the chocolate glaze: Mix together reserved 3/4 cup frosting mix and 2 tablespoons boiling water, stirring until smooth. Thin with additional boiling water if necessary to reach desired consistency. Spoon glaze over the cooled cake.

No Fail Chocolate Fudge

Ingredients

1 1/2 cups confectioners' sugar
1/3 cup skim milk
6 tablespoons butter
1 cup semisweet chocolate chips
3/4 cup marshmallow creme
1/4 teaspoon vanilla extract
3 tablespoons cocoa

Directions

Grease one 8x8 inch pie pan and set aside.

In a heavy saucepan over medium heat, combine the powdered sugar, milk and butter. Mix well and stir constantly until candy thermometer reads 238 degrees F (112 degrees C).

Remove from heat and add chocolate chips, marshmallow creme, vanilla and cocoa. Quickly stir together and pour into prepared pan. Cool and serve. Refrigerate in an airtight container.

Hot Fudge Sundae Cake

Ingredients

1 cup all-purpose flour
3/4 cup sugar
6 tablespoons baking cocoa,
divided
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup fat-free milk
2 tablespoons canola oil
1 teaspoon vanilla extract
1/2 cup chopped pecans
1 cup packed brown sugar
1 3/4 cups boiling water
10 tablespoons reduced-fat
whipped topping

Directions

In an ungreased 2-1/2-qt. microwave-safe dish, combine the flour, sugar, 2 tablespoons cocoa, baking powder and salt. Stir in milk, oil and vanilla until combined. Fold in nuts. Combine brown sugar and remaining cocoa; sprinkle over batter. Pour boiling water over batter (do not stir). Microwave, uncovered, on high for 9-10 minutes, rotating a quarter turn every 3 minutes, or until top of cake springs back when lightly touched. Serve with whipped topping.

World's Best Peanut Butter Fudge

Ingredients

4 cups white sugar
1 cup milk
1/2 cup butter
1 (7 ounce) jar marshmallow
creme
12 ounces peanut butter
2/3 cup all-purpose flour

Directions

Grease a 9x13 inch baking dish, set aside.

In a saucepan, combine sugar, milk, and butter. Bring to a boil, and cook 5 minutes. Remove from the heat. Stir in the marshmallow creme and peanut butter. Gradually stir in the flour. Spread into the prepared pan, and let cool.

Fudge Frosting

Ingredients

1 1/2 (1 ounce) squares
unsweetened chocolate
1/4 cup butter
1 1/2 cups confectioners' sugar
1 egg white
1 teaspoon vanilla extract

Directions

Melt chocolate and butter in small heavy saucepan over low heat; stir to blend.

Beat in powdered sugar. Beat in egg white and vanilla, adding a little water, if necessary, to make smooth, slightly soft frosting. Spoon over Chocolate Frosted Marshmallow Cookies cookies to cover marshmallows.

Nutty White Fudge

Ingredients

1 (3 ounce) package cream cheese, softened
1 tablespoon milk
2 cups confectioners' sugar
2 (1 ounce) squares white baking chocolate
1/2 teaspoon vanilla extract
1/8 teaspoon salt
1 cup chopped walnuts

Directions

In a mixing bowl, beat cream cheese and milk until smooth. Gradually add sugar. Beat in melted chocolate. Add vanilla and salt; mix well. Stir in walnuts. Spread into a buttered 8-in. square pan. Chill for 4-5 hours before cutting. Store in the refrigerator.

Hot Fudge Cake

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
6 tablespoons unsweetened
cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1 cup packed brown sugar
1 3/4 cups hot water

Directions

In a medium bowl, combine flour, white sugar, 2 tablespoons cocoa, baking powder, and salt. Stir in the milk, oil, and vanilla until smooth. Spread in ungreased 9 inch square baking pan.

Combine brown sugar and 4 tablespoons cocoa; sprinkle over batter in the pan. Pour hot water over all; do not stir.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Serve warm.

Fudge Chunkies

Ingredients

1/2 cup semisweet chocolate chips
5 tablespoons unsalted butter
1 egg
1 teaspoon vanilla extract
1/3 cup white sugar
1/4 cup all-purpose flour
1/2 teaspoon baking powder
2 tablespoons unsweetened cocoa powder, preferably Dutch-process
1 pinch salt
1/3 cup chopped walnuts
1/3 cup semisweet chocolate chips
1/3 cup raisins

Directions

In a microwave-safe bowl, combine 1/2 cup of chocolate chips and butter. Heat for 1 minute at full power, stir and then continue to heat at 20 second intervals, stirring between each until chocolate has melted. Set aside to cool slightly.

In a separate bowl, whisk together the egg, vanilla and sugar briskly until thick and pale, this may take a few minutes. Stir in the chocolate mixture. Combine the flour, baking powder, cocoa powder and salt; whisk into the batter just until blended. Fold in the nuts, remaining chocolate chips and raisins. Cover and chill dough for 1 hour.

Preheat the oven to 325 degrees F (175 degrees C). Line baking sheets with parchment paper or grease lightly. Scoop out heaping tablespoonfuls of dough and roll them into balls. Place them 2 inches apart on the baking sheets and flatten slightly.

Bake in the preheated oven until slightly puffed and just set, 13 to 15 minutes. Set the baking sheet on a cooling rack to cool. Cookies will firm up as they cool.

Tiny Fudge Tarts

Ingredients

1 1/2 cups all-purpose flour
1/4 teaspoon salt
1/2 cup butter, softened
3 tablespoons water
1 teaspoon vanilla extract

1/4 cup butter, softened
1 egg yolk
1/2 cup white sugar
1 teaspoon vanilla extract
1/4 cup unsweetened cocoa powder
1/2 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour and salt. Cut in the butter with a pastry cutter or fork until only small lumps remain. Sprinkle the water and 1 teaspoon vanilla over the mixture and mix well using a fork. Set aside.

In a small bowl, mix together 1/4 cup butter, egg yolk and sugar until smooth. Beat in 1 teaspoon vanilla, cocoa and coconut until smooth. Set aside. Use 1/2 of the dough at a time. On a cloth covered board, dusted generously with sugar, roll dough out to 1/16 inch thick. Cut the dough into 2 1/2 inch squares. Spread 1 teaspoon of filling onto each square, bring the corners to the center and press lightly to seal. Place them onto an ungreased cookie sheet about 2 inches apart.

Bake for 15 to 20 minutes, or until edges are golden. Cool for a few minutes on the cookie sheets before removing to wire racks to cool completely.

Chocolate-Cherry Fudge Bars

Ingredients

4 squares BAKER'S Unsweetened Chocolate
3/4 cup butter
1 1/2 cups granulated sugar
3 eggs
1 teaspoon vanilla
1 cup flour
1 pkg. (4 serving size) JELL-O Chocolate Instant Pudding
3/4 cup chopped maraschino cherries with
7 tablespoons maraschino cherry juice reserved, divided
2 ounces PHILADELPHIA Cream Cheese, softened
1/2 cup powdered sugar

Directions

Preheat oven to 350 degrees F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Grease foil. Set aside.

Microwave chocolate and butter in large microwaveable bowl on HIGH 2 minutes or until butter is melted. Stir until chocolate is completely melted. Add granulated sugar; mix well. Blend in eggs and vanilla. Add flour and dry pudding mix; mix well. Stir in 1/2 cup of the cherries and 1/3 cup of the reserved cherry juice; spread into prepared pan.

Bake 30 to 35 minutes or until wooden toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan on wire rack.

Mix cream cheese, powdered sugar and remaining cherry juice until well blended. Drizzle over cooled dessert; top with remaining 1/4 cup cherries. Use foil handles to remove dessert from pan before cutting into bars. Store in tightly covered container in refrigerator.

Fudge Brownies

Ingredients

1 cup butter or margarine
6 (1 ounce) squares unsweetened chocolate
4 eggs
2 cups sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup all-purpose flour
2 cups chopped walnuts
confectioners' sugar

Directions

In a saucepan over low heat, melt butter and chocolate; cool for 10 minutes. In a mixing bowl, beat eggs, sugar, vanilla and salt. Stir in the chocolate mixture. Add flour and nuts; mix well.

Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Bake at 325 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out with moist crumbs. Cool. Dust with confectioners' sugar if desired.

Cookies 'n' Cream Fudge

Ingredients

16 chocolate cream-filled sandwich cookies, broken into chunks, divided
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter or margarine
2 2/3 cups vanilla chips
1 teaspoon vanilla extract

Directions

Line an 8-in. square baking pan with aluminum foil; coat with nonstick cooking spray. Place half of the broken cookies in the pan.

In a heavy saucepan, combine milk, butter and chips; cook and stir over low heat until chips are melted. Remove from the heat; stir in vanilla. Pour over cookies in pan. Sprinkle with remaining cookies. Cover and refrigerate for at least 1 hour. Cut into squares.

GhirardelliB® Hot Fudge Sauce

Ingredients

4 ounces Ghirardelli 60% Cacao Bittersweet Chocolate baking bar, broken into 1/4-inch pieces
1/4 cup (1/2 stick) butter, cut into pieces
1 1/2 cups granulated white sugar
1/2 cup water
1/4 cup light corn syrup
1 teaspoon pure vanilla extract

Directions

In a heavy saucepan, combine the chocolate, butter, sugar, water, and corn syrup over medium heat. Stir the mixture continually until the chocolate and butter have melted and the sugar has dissolved.

When the sauce comes to a boil, lower the heat and continue boiling gently for 10 minutes. Remove the thickened sauce from the heat and stir in the vanilla. Use immediately or store covered in the refrigerator

Aunt Teen's Creamy Chocolate Fudge

Ingredients

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

Directions

Line an 8x8 inch pan with aluminum foil. Set aside.

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

Remove from heat and pour in semisweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.

Never-Never Ever-Ever Fail Fudge

Ingredients

2/3 cup evaporated milk
1 2/3 cups white sugar
1/2 teaspoon salt
16 large marshmallows
1 cup semisweet chocolate chips
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

In a medium saucepan over medium heat, combine evaporated milk, sugar and salt. Bring to a boil, then remove from heat and stir in marshmallows, chocolate chips, vanilla and nuts until marshmallows are melted. Pour into an 8x8 inch dish. Let cool completely before cutting into squares.

Fantasy Fudge in a Cloud

Ingredients

1 (8 inch) prepared yellow cake,
cut into cubes
1 (3.3 ounce) package instant
white chocolate pudding mix
1 cup milk
8 ounces cream cheese, softened
1 (8 ounce) container frozen
whipped topping, thawed
3 ripe bananas
1 cup toasted, chopped pecans
1 1/4 cups chocolate fudge sauce
1 (21 ounce) can cherry pie filling

Directions

In a medium bowl, combine pudding mix and milk; beat until creamy. Add cream cheese and beat until fluffy; fold in 1/2 whipped topping and set aside.

In a large punch bowl, layer 1/3 of cake cubes; spread 1/3 of pudding mixture on top. Continue layering with 1/3 of bananas, 1/3 of pecans and 1/3 cup fudge sauce.

Repeat layering with 1/3 of cake and 1/3 of pudding mixture; add 1/2 of cherries, 1/3 of bananas, 1/3 of pecans and 1/3 cup fudge sauce.

Repeat layers for a final time with remaining cake, pudding mixture, cherries, bananas and fudge sauce, reserving 1/3 of pecans for garnish.

Top with remaining whipped topping, drizzle with remaining 1/4 cup fudge sauce, and garnish with reserved pecans. Refrigerate 4 hours; serve.

Gluten-Free Fudge Brownies

Ingredients

2/3 cup gluten-free baking mix
(such as Bob's Red Mill All
Purpose GF Baking Flour®)
1/2 cup cornstarch
1 cup white sugar
1 cup packed brown sugar
3/4 cup unsweetened cocoa
powder
1 teaspoon baking soda
2 eggs, beaten
3/4 cup margarine, melted

Directions

Preheat oven to 350 degrees F (175 degrees C), and grease an 8x8 inch square baking dish.

Stir together the gluten-free baking mix, cornstarch, white sugar, brown sugar, cocoa powder, and baking soda in a bowl, sifting with a fork to remove lumps. Pour in the eggs and melted margarine, and mix with a large spoon or electric mixer on low until the mixture forms a smooth batter, 3 to 5 minutes. Scrape the batter into the prepared baking dish.

Place a sheet of aluminum foil on the oven rack to prevent spills as the brownies rise, then fall during baking. Bake until a toothpick inserted in the center of the brownies comes out clean, 40 to 45 minutes.

Elisa's Famous Fudge

Ingredients

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

Directions

Line an 8-inch square dish with foil.

In a heavy saucepan over medium heat, combine sugar, evaporated milk, butter and salt. Bring to a boil and let roll 5 minutes. Remove from heat and stir in marshmallow creme, chocolate chips, butterscotch chips, pecans and vanilla. Continue stirring until marshmallow creme is melted and all ingredients are thoroughly combined. Pour into prepared dish.

Refrigerate for 2 hours, until firm. Lift from dish, remove foil, and cut into pieces.

Easiest Peanut Butter Fudge

Ingredients

1/2 cup butter
2 1/4 cups brown sugar
1/2 cup milk
3/4 cup peanut butter
1 teaspoon vanilla extract
3 1/2 cups confectioners' sugar

Directions

Melt butter in a medium saucepan over medium heat. Stir in brown sugar and milk. Bring to a boil and boil for 2 minutes, stirring frequently. Remove from heat. Stir in peanut butter and vanilla. Pour over confectioners' sugar in a large mixing bowl. Beat until smooth; pour into an 8x8 inch dish. Chill until firm and cut into squares.

Chocolate Peanut Butter Chip Fudge

Ingredients

2 cups semi-sweet chocolate chips
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 teaspoon vanilla extract
1 cup peanut butter chips

Directions

In heavy saucepan, over low heat, melt chocolate chips with EAGLE BRAND® and vanilla, stirring frequently.

Remove from heat. Add peanut butter chips; stir just to distribute chips throughout mixture.

Spread evenly into wax paper lined 8- or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Fudge Chunk Brownies

Ingredients

1 1/4 cups chopped pecans
2 (1 ounce) squares unsweetened chocolate
1/2 cup unsalted butter
1 pinch salt
2/3 cup all-purpose flour
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
4 (1 ounce) squares semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking pan.

Sprinkle pecans on cookie sheet and toast in oven until lightly colored. Set aside to cool.

In saucepan over low heat, melt unsweetened chocolate and butter, stirring occasionally. Let cool.

In a large mixing bowl, beat the eggs, sugar and vanilla. Fold in the melted chocolate. Sift together the flour, and salt and add to mixture, stirring lightly. Chop the semisweet chocolate into coarse chunks and add to mixture, along with pecans. Mix until just blended. Pour batter into pan and smooth top.

Bake about 25 minutes. Let cool before cutting into bars.

Scottish Tablet (Fudge)

Ingredients

3 1/2 tablespoons sweetened
condensed milk
3/4 cup water
2 cups white sugar
1/4 cup unsalted butter

Directions

Prepare an 8-inch square pan by rubbing liberally with butter; set aside.

Place milk, water, sugar, and butter into a large saucepan. Bring to a boil over medium heat, stirring continuously. Turn heat to low, and continue to simmer until a candy thermometer reaches 234 to 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface, about 10 minutes.

Once the temperature has been attained, and the tablet has turned a dark tan color, remove from heat, and let stand for 5 minutes.

Beat tablet with an electric hand mixer for five minutes, until it cools and begins to harden. Pour into prepared pan, and score into serving-size pieces while it is still soft. Allow to cool until completely set, 6 hours to overnight.

Chocolate Orange Fudge

Ingredients

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

Directions

Line an 8 x 8 inch square pan with parchment paper.

Melt chocolate chips with condensed milk in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Remove from heat and stir in pecans and grated orange peel.

Pour chocolate mixture into prepared pan. Chill 2 hours, or until firm, and cut into squares. Store, covered, in the refrigerator.

Famous Hot Fudge Topping

Ingredients

1/3 cup whole milk
1 pound individually wrapped
caramels, unwrapped
8 ounces milk chocolate, chopped
1 cup vanilla ice cream, softened
1 teaspoon vanilla extract

Directions

In a double boiler over simmering water, combine milk and caramels. Cook, stirring, until melted and smooth. Stir in chocolate until smooth. Stir in ice cream and vanilla until well blended. Remove from heat. Store in refrigerator.

White Chocolate Fudge

Ingredients

1 (8 ounce) package cream cheese
4 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
12 ounces white chocolate, chopped
3/4 cup chopped pecans

Directions

Grease an 8x8 inch baking dish. Set aside.

In a medium bowl, beat cream cheese, sugar, and vanilla until smooth.

In the top of a double boiler over lightly simmering water, heat white chocolate, stirring until melted and smooth.

Fold melted white chocolate and pecans into cream cheese mixture. Spread into prepared baking dish. Chill for 1 hour, then cut into 1 inch squares.

Holiday Fudge Cake

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
1/4 cup unsweetened cocoa powder
1 1/2 teaspoons instant coffee powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter, softened
3/4 cup sour cream
1 egg
1/2 teaspoon vanilla extract
1/2 cup heavy whipping cream
1/4 cup white sugar
1 tablespoon butter
1 1/2 teaspoons light corn syrup
1/3 cup semisweet chocolate chips
3/4 cup chopped pecans
1/2 teaspoon vanilla extract
10 pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan and line bottom with parchment paper.

In a large bowl stir together flour, 3/4 cup sugar, cocoa, instant coffee, baking soda and salt. Beat in 1/2 cup softened butter, sour cream, egg and 1/2 teaspoon vanilla. Beat on medium speed for 3 minutes. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool for 10 minutes in pan, then turn out onto a wire rack. Gently peel off parchment paper. Cool completely.

To make the Fudge Nut Glaze: In a small saucepan combine cream, 1/4 cup sugar, 1 tablespoon butter, corn syrup, chocolate chips. Cook over medium heat stirring constantly, until mixture boils. Continue to cook stirring constantly for 5 minutes. Remove from heat and cool 10 minutes. Stir in nuts and vanilla.

Place cake on serving plate. Pour glaze evenly over cake, allowing some to run down sides. Arrange nuts on top. Refrigerate until glaze is firm, about 1 hour.

Maple Walnut Fudge

Ingredients

2 tablespoons butter
2/3 cup NESTLE® CARNATION®
Evaporated Milk
1 1/2 cups granulated sugar
1/4 teaspoon salt
2 cups miniature marshmallows
1 (12 ounce) package NESTLE®
TOLL HOUSE® Premier White
Morsels
1/2 cup chopped walnuts
1 1/2 teaspoons maple flavored
extract
50 walnut halves or pieces

Directions

LINE 13 x 9-inch baking pan with foil.

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

STIR in marshmallows, morsels, nuts and maple flavoring. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan. On top of fudge, place nut halves in rows spacing about 1/2 inch apart. Press into fudge; refrigerate until firm. Cut into squares with 1 nut half per square.

Double Fudge Brownie Mix

Ingredients

2 cups white sugar
1 cup unsweetened cocoa powder
1 cup all-purpose flour
1 cup chopped pecans
1 cup semisweet chocolate chips

Directions

In a 1 quart or 1 liter jar, layer the ingredients in the order listed. Attach a tag with the following instructions:

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan. In the large bowl of an electric mixer, cream 1 cup butter or margarine, softened. Add 4 eggs, 1 at a time, beating well after each addition. Add Brownie Mix and beat until smooth. Spread into greased pan and bake 40 to 50 minutes in the preheated oven, until a toothpick inserted into the center, comes out clean.

Peanut Butter Fudge I

Ingredients

2 cups packed brown sugar
2 cups white sugar
4 tablespoons butter
1 cup milk
1 1/2 cups peanut butter
2 teaspoons vanilla extract
2 cups miniature marshmallows

Directions

Butter one 9x9 inch pan and set aside.

In a 3 quart saucepan, combine white sugar, brown sugar, milk, and butter. Cook to soft ball stage, 234 degrees F (112 degrees C). Remove from heat.

Stir in peanut butter, vanilla and marshmallows; continue stirring until marshmallows are melted. Pour into prepared pan and cool. Cut into squares and serve.

Fudge Truffle Cheesecake

Ingredients

1 1/2 cups vanilla wafer crumbs
1/2 cup confectioners' sugar
1/3 cup unsweetened cocoa powder
1/3 cup butter, softened
2 cups semi-sweet chocolate chips
3 (8 ounce) packages cream cheese
1 (14 ounce) can sweetened condensed milk
4 eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a large mixing bowl, mix together crushed vanilla wafers, confectioners' sugar, cocoa, and butter or margarine by hand. Press ingredients into a 9 inch springform pan.

In the top of a double boiler, melt the chocolate chips, making sure that they are very smooth.

In a large bowl, beat cream cheese until fluffy with an electric mixer. Gradually beat in condensed milk until smooth. Mix in melted chocolate, eggs, and vanilla. Beat with electric mixer on low speed until the ingredients are thoroughly blended. Pour the filling into the prepared crust.

Bake at 300 degrees F (150 degrees C) for 55 minutes. The cake will seem underbaked in the center, but will continue to cook after you remove it from the oven.

Chocolate Nut Fudge Rolls

Ingredients

2 tablespoons butter or margarine
1 (1 ounce) square unsweetened chocolate
3 cups sugar
1 cup milk
1/4 cup honey
1/8 teaspoon salt
1 teaspoon vinegar
1 teaspoon vanilla extract
2 cups semisweet chocolate chips
1 tablespoon shortening
3 cups chopped walnuts

Directions

In a large heavy saucepan, melt butter and chocolate over low heat. Add sugar, milk, honey and salt. Bring to a boil over medium heat, stirring occasionally. Cover and continue to boil for 2 minutes. Uncover and cook, without stirring, until a candy thermometer reads 240 degrees F (soft-ball stage). Remove from the heat; stir in vinegar. Let cool to 110 degrees F. Add vanilla; beat vigorously by hand until mixture thickens and loses its gloss, about 8-10 minutes. Turn onto a buttered baking sheet. Let stand until cool enough to handle. Knead for 2-3 minutes. Shape into 4-in. x 1-1/2-in. rolls. Place on waxed paper-lined baking sheets; chill for 3-4 hours. Melt chocolate chips and shortening in a double boiler or microwave-safe bowl. Dip rolls in chocolate; roll in nuts. Place on waxed paper-lined baking sheets and chill until firm. Cut into 1/4-in. slices.

Fudge Puddles

Ingredients

1/2 cup butter, softened
1/2 cup creamy peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt

1 cup milk chocolate chips
1 cup semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
3/4 cup pecan halves

Directions

Preheat oven to 325 degrees F (165 degrees C).

Sift together flour, baking soda and salt.

Cream butter, peanut butter and white and brown sugars. Mix in egg and 1/2 teaspoon vanilla. Stir the flour mixture into creamed mixture. Shape the dough into 48 balls, 1 inch each. Place each ball in one compartment of a mini muffin tin.

For filling, put chocolate chips in a double boiler over simmering water. Stir in milk and vanilla, mix well.

Bake for 14 to 16 minutes or until lightly browned. Remove from oven and immediately make wells in the center of each using a melon baller. Cool in pan for 5 minutes. Then carefully remove to wire racks. Using a measuring cup fill each shell with the chocolate mixture. Top with a pecan half.

Candy Bar Fudge

Ingredients

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

Directions

Grease an 8x8 inch square baking pan.

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

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

In a small microwave-safe bowl, combine semisweet and milk chocolate chips; microwave until melted. Spread over caramel layer. Chill for 2 hours, or until firm.

Fudge-Topped Shortbread

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup confectioners' sugar
1/4 teaspoon salt
1 1/4 cups all-purpose flour
1 (14 ounce) can sweetened
condensed milk
2 cups semisweet chocolate chips
1/2 teaspoon almond extract
1/3 cup sliced almonds, toasted

Directions

In a mixing bowl, cream butter, sugar and salt until fluffy. Gradually beat in flour. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 16-20 minutes or until lightly browned.

In a microwave-safe bowl, combine condensed milk and chocolate chips. Microwave, uncovered, on high for 1-2 minutes or until chips are melted; stir until smooth. Stir in extract. Spread over the shortbread. Sprinkle with almonds and press down. Refrigerate until firm. Cut into squares.

Peanut Butter Fudge III

Ingredients

4 cups white sugar
1 cup evaporated milk
1/2 cup margarine
1 cup peanut butter
1 cup marshmallow creme

Directions

Line a 9x13 inch pan with foil or parchment paper.

In a medium saucepan, combine the sugar, evaporated milk and butter. Cook over medium heat stirring frequently until it comes to a boil. Boil for 10 minutes, remove from heat and stir in peanut butter and marshmallow creme. Pour into the prepared pan and chill until set. Cut into squares and serve.

Strawberry Fudge Truffles

Ingredients

1 (6 ounce) package semi-sweet chocolate morsels
1/2 cup almonds, toasted and finely chopped
8 ounces cream cheese (at room temperature)
3/4 cup vanilla wafer crumbs
1/4 cup SMUCKER'S® Strawberry Preserves

Directions

In a small saucepan, melt chocolate over low heat. Put almonds in a small bowl. In a medium mixing bowl, beat the cream cheese until smooth and creamy. Add melted chocolate, beating until smooth. Stir in vanilla wafer crumbs and preserves, mixing well.

Cover and chill mixture for 1 hour. Remove from refrigerator and shape mixture into 1-inch balls or "truffles." Roll each truffle in almonds; chill truffles until serving time

Fat Pete's Fudge

Ingredients

2/3 cup butter
4 1/2 cups white sugar
1 (12 fluid ounce) can evaporated milk
2 (7 ounce) jars marshmallow creme
16 ounces chocolate candy (such as Hershey's®)
2 1/2 cups milk chocolate chips
2 cups peanut butter (optional)

Directions

Grease a 9x13-inch baking pan. Set aside.

Bring butter, sugar, and evaporated milk to a boil in a saucepan over medium heat. Boil for 5 to 7 minutes, then remove from heat and quickly stir in the marshmallow cream, chocolate candy, and chocolate chips, until the chocolate has melted and is fully incorporated. Pour chocolate mixture into the prepared baking pan. Dot the top of the fudge with peanut butter. Swirl a knife through the fudge and peanut butter to create a marble effect. Cover and refrigerate until firm, about 1 hour. Cut into squares for serving.

Old-Fashioned Chocolate Fudge

Ingredients

2 cups white sugar
1/2 cup cocoa
1 cup milk
4 tablespoons butter
1 teaspoon vanilla extract

Directions

Grease an 8x8 inch square baking pan. Set aside.

Combine sugar, cocoa and milk in a medium saucepan. Stir to blend, then bring to a boil, stirring constantly. Reduce heat and simmer. Do not stir again.

Place candy thermometer in pan and cook until temperature reaches 238 degrees F(114 degrees C). If you are not using a thermometer, then cook until a drop of this mixture in a cup of cold water forms a soft ball. Feel the ball with your fingers to make sure it is the right consistency. It should flatten when pressed between your fingers.

Remove from heat. Add butter or margarine and vanilla extract. Beat with a wooden spoon until the fudge loses its sheen. Do not under beat.

Pour into prepared pan and let cool. Cut into about 60 squares.

Buttermilk Chocolate Cake with Fudge Icing

Ingredients

1 cup buttermilk
2 teaspoons baking soda
2 cups white sugar
2 eggs
3 tablespoons unsweetened cocoa powder
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water
2 cups all-purpose flour

1 cup white sugar
1/2 cup unsweetened cocoa powder
1/4 cup milk
1/4 cup butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, combine the buttermilk and baking soda. Set aside in a warm place.

In a large bowl, mix together 2 cups sugar, eggs, 3 tablespoons cocoa powder, oil and 2 teaspoons vanilla until blended. Stir in the boiling water, then gradually beat in the flour. Stir in the buttermilk mixture.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Fudge Icing: In a saucepan, combine 1 cup sugar, 1/2 cup cocoa powder, milk, butter and 1 teaspoon vanilla extract. Bring to a boil, and cook for 1 minute. Remove from heat. Using an electric mixer, beat icing for 3 minutes, or until it thickens to spreading consistency. Pour over completely cooled cake.

Eggnog Fudge

Ingredients

- 1 cooking spray
- 1 cup eggnog
- 3 cups white sugar
- 1 1/2 cups miniature marshmallows
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 cup butter, chilled
- 1/2 (11 ounce) package white chocolate chips
- 1 cup chopped almonds

Directions

Line a 9 x 13 inch baking pan with aluminum foil and set aside.

Spray the bottom and sides of a large saucepan with cooking spray. Heat eggnog and sugar over medium heat. Bring to rolling boil, stirring constantly with a wooden spoon. Boil for 2 minutes.

Fold in marshmallows, cinnamon and nutmeg. Return to a boil for 6 minutes, stirring constantly. As the mixture boils it will become brown. Remove from heat and quickly stir in butter, white chocolate chips and almonds. Stir until well mixed and glossy.

Quickly pour into prepared pan.

Cool at room temperature. Remove from pan, remove foil and cut into squares.

Mocha Nut Fudge

Ingredients

1 cup packed brown sugar
1/3 cup evaporated milk
2 tablespoons light corn syrup
1 cup semisweet chocolate chips
2 teaspoons vanilla extract
1 teaspoon instant coffee granules
1 cup chopped walnuts

Directions

In a heavy saucepan, combine the brown sugar, milk and corn syrup. Cook and stir over medium heat until sugar is dissolved and mixture comes to a boil; boil for 2 minutes. Remove from the heat; stir in chocolate chips, vanilla and coffee granules with a wooden spoon. Continue stirring until mixture is smooth and thick, about 5 minutes. Stir in walnuts. Shape into two 9-in. logs; wrap each in plastic wrap. Refrigerate for 2 hours or overnight. Unwrap and cut into slices.

Avocado Irish Cream Fudge

Ingredients

2 avocados, peeled and pitted
1/2 cup butter, melted
1/2 cup Irish cream liqueur
2 cups unsweetened cocoa powder
6 cups confectioners' sugar
1 1/2 cups semisweet chocolate chips
1/2 cup white chocolate chips

Directions

Place the avocados and melted butter in a mixing bowl. Blend with an immersion blender until the mixture is smooth and creamy. Scrape the mixture into a saucepan and stir over low heat.

Pour in the Irish cream and stir. Add the cocoa powder and stir until completely incorporated. Stir in the confectioners' sugar 1 cup at a time, making sure the sugar is completely incorporated and the mixture is smooth before adding the next cup.

Melt the semi-sweet chocolate and white chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Pour the melted chocolate into the sauce pan and mix thoroughly. Remove from the heat.

Line a 9X11-inch pan with wax paper or foil sprayed with cooking spray. Pour the fudge mixture into the prepared pan. Chill in the refrigerator for at least 1 hour.

Fudge Brownies II

Ingredients

1 cup white sugar
1/2 cup butter, softened
2 cups chocolate syrup
4 eggs
1 cup all-purpose flour
2/3 cup finely chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch pan.

In a medium bowl, cream together the sugar and butter. Stir in the chocolate syrup and eggs until well mixed. Mix in the flour and pecans. Spread evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until a knife inserted into the center comes out clean.

Sunday School Fudge

Ingredients

1 cup confectioners' sugar
1 (3 ounce) package cream cheese, softened
1/2 teaspoon vanilla extract
2 (1 ounce) squares unsweetened chocolate, melted
salt to taste
1 (1.75 ounce) package red and green sprinkles (jimmies)

Directions

Blend confectioners sugar, cream cheese, vanilla, melted chocolate, and salt together with an electric mixer until smooth. (You can also put all the ingredients together in a heavy plastic bag, and squish with your hands until well combined.)

Press into a 8 x 5.25 x 1 1/2 foil pan. Top with red and green sprinkles. Let harden before eating.

Easy Microwave Maple Fudge

Ingredients

1 (16 ounce) package
confectioners' sugar
3 tablespoons milk
1 tablespoon maple extract
1/2 cup butter
3/4 cup chopped walnuts

Directions

Line a baking dish with plastic wrap.

Sift the confectioners' sugar into a large, microwave-safe bowl. Add the milk, maple extract, and butter to the bowl, but do not stir.

Heat in microwave on full power for 3 minutes.

Stir the walnuts into the fudge mixture until the fudge begins to thicken; pour into the lined baking dish. Smooth the top of the fudge with a spatula. Refrigerate until firm, about 15 minutes. Remove the fudge from the pan using the plastic wrap as a handle. Cut into small squares and store in an airtight container.

Gramma's Easy Peanut Butter Fudge

Ingredients

1 1/3 cups milk
2 pounds brown sugar
1/4 cup margarine
1 1/2 cups peanut butter
1 teaspoon vanilla extract

Directions

In a medium saucepan over medium heat, combine milk and sugar. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from the heat and stir in margarine, peanut butter and vanilla. Quickly spread into a 9x13 inch dish. Allow to cool almost completely before cutting into squares. Store in an airtight container.

Peanut Choc-Scotch Fudge

Ingredients

3/4 cup butter
3 cups white sugar
3/4 cup milk
3/4 cup peanut butter
1 cup semisweet chocolate chips
1 cup butterscotch chips
1 teaspoon vanilla extract
1 (7 ounce) jar marshmallow
creme

Directions

Lightly grease a 9x13 inch dish.

In a 2-quart saucepan over medium heat, combine butter, sugar and milk. Bring to a boil, stirring constantly. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and stir in peanut butter, chocolate chips and butterscotch chips until melted. Stir in vanilla. Fold in marshmallow creme. Pour into prepared pan. Chill in refrigerator until firm.

Quick Nariyal Burfi (Indian Coconut Fudge)

Ingredients

3 cups sweetened flaked coconut
1 1/2 (14 ounce) cans sweetened condensed milk
2/3 cup sliced almonds
1 tablespoon ground cardamom (optional)

Directions

Grease a 9x9 inch pan. Stir together the coconut and condensed milk in a large, microwave-safe bowl. Cook on High in the microwave for 7 minutes, stirring every 30 seconds. When the coconut mixture is hot and bubbling, stir in the almonds and cardamom. Pour into the prepared pan, and smooth the top with a spatula.

Cool for 1 hour in the refrigerator, then cut into 1 inch squares with a greased knife.

Dreamy Fudge Bar Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
Dash salt
3 cups rolled oats
CHOCOLATE FILLING:
2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 tablespoon butter or margarine
1 cup chopped walnuts
1/4 teaspoon almond extract

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Combine flour, soda, salt and oats; stir into creamed mixture; set aside. For filling, combine chips, milk and butter in a saucepan. Melt over low heat, stirring until smooth. Cool slightly. Stir in walnuts and extract. Press two-thirds of oatmeal mixture into bottom of a greased 15-in. x 10-in. x 1-in. baking pan. Cover with filling and sprinkle remaining oatmeal mixture on top. Flatten slightly. Bake at 350 degrees F for 20 minutes.

Fudge Meltaways

Ingredients

1/2 cup butter
1 (1 ounce) square unsweetened chocolate
1/4 cup white sugar
1 teaspoon vanilla extract
1 egg
2 cups graham cracker crumbs
1 cup flaked coconut
1/2 cup chopped walnuts
1/4 cup butter
1 tablespoon milk
2 cups sifted confectioners' sugar
1 teaspoon vanilla extract
1 1/2 (1 ounce) squares German sweet chocolate

Directions

Melt 1/2 cup butter or margarine and 1 square unsweetened chocolate in saucepan. Blend granulated sugar, 1 teaspoon vanilla, egg, crumbs, coconut and nuts into butter-chocolate mixture. Mix well.

Press into ungreased baking dish, 11 1/2 x 7 1/2 inch or square 9 x 9 inch pan. Refrigerate.

Mix 1/4 cup butter, milk, confectioners' sugar and 1 teaspoon vanilla. Spread over crumb mixture. Chill.

Melt 1-1/2 squares sweetened chocolate and spread evenly over chilled filling. Chill again. Cut into small squares before completely firm.

Super Fudge Brownies

Ingredients

1/3 cup vegetable oil
2 eggs
1 egg yolk
1/4 cup applesauce
1/4 cup chocolate syrup
1 (13 ounce) package brownie mix
1 tablespoon unsweetened cocoa powder
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch square pan.

In a medium bowl, stir together the vegetable oil, eggs, egg yolk, applesauce and chocolate syrup until well blended. Stir in the brownie mix and cocoa powder. Fold in the chocolate chips and walnuts. Spread evenly into the prepared pan.

Bake for 40 to 45 minutes in the preheated oven, until the top of the brownies appear dry.

Old Fashioned Fudge

Ingredients

1/2 cup unsweetened cocoa powder
2 cups white sugar
1/4 teaspoon salt
1 tablespoon light corn syrup
1 cup milk
1 tablespoon vanilla extract
2 tablespoons butter

Directions

In a medium saucepan, stir together the cocoa powder, sugar and salt. Mix in corn syrup, and milk until well blended. Add butter, and heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Stir occasionally.

Remove from heat, and beat with a wooden spoon until the mixture is thick and loses its gloss. Stir in vanilla, and pour into a buttered 9x9 inch baking dish. Let cool until set. Cut into small squares to serve.

Best Ever Cheese Fudge

Ingredients

2 cups butter
1 pound processed cheese food,
cubed
4 (16 ounce) packages
confectioners' sugar
1 cup cocoa
1 tablespoon vanilla extract
2 tablespoons chopped peanuts

Directions

Melt together butter and cheese.

Mix in confectioner's sugar and cocoa into the butter mixture. Stir in vanilla and nuts. Spread on two big cookie sheets. Cool. Cut. Store in refrigerator.

Creamy Guilt-Free Fudge

Ingredients

2/3 cup low-fat sweetened
condensed milk
1 1/2 cups semi-sweet chocolate
chips
3/4 teaspoon vanilla extract
1 pinch salt

Directions

In a medium-sized saucepan, melt chocolate chips in sweetened condensed milk over medium-low heat. Stir in vanilla and salt.

Pour chocolate mixture into ungreased 10 inch square pan. Chill several hours until set. Cut into squares.

Pineapple Fudge

Ingredients

1 cup evaporated milk
3 cups white sugar
2 tablespoons butter
1 cup crushed pineapple, drained
2 teaspoons lemon juice

Directions

Butter a 9-inch square pan. Set aside.

Combine milk, sugar, and butter. Heat slowly to boiling point.

Stir in drained crushed pineapple and cook over medium heat to soft ball stage, 236 degrees (113 degrees C), stirring constantly to prevent burning, about 25 minutes. Cool. Stir in lemon juice. Beat until mixture is smooth and has lost its sheen.

Turn into buttered pan. Let cool, then cut into squares.

JIF® Festive Fudge

Ingredients

1/3 cup JIF® Reduced Fat Peanut Butter
1 1/2 cups granulated sugar
1 cup marshmallow creme
1/2 cup evaporated milk
1/2 teaspoon salt
1 (6 ounce) package semi-sweet chocolate chips
1 teaspoon vanilla
1/2 cup white chocolate chips
1/2 teaspoon CRISCO® Butter Flavor All-Vegetable Shortening
Colored gumdrops

Directions

Grease 8-inch pan.

Combine sugar, marshmallow creme, milk, JIF® Reduced Fat Peanut Butter and salt in a large saucepan. Stir constantly on low heat until blended and mixture comes to a boil. Boil 5 minutes, stirring constantly. Remove from heat. Add semi-sweet chocolate chips. Stir until well blended. Stir in vanilla. Pour into pan. Cool.

Cut into squares or with cookie cutters.

Melt white chocolate chips with CRISCO® Butter Flavor All-Vegetable Shortening in microwave, stirring at 20-second intervals, until smooth (1-2 minutes). Place mixture in zip top bag. Cut a tiny piece off bottom corner to create a pastry bag. (If chocolate hardens, place in microwave for 7-10 seconds).

Decorate fudge to look like gifts. Uses x's or zigzags to make ribbons and or patterns.

Cut colored gumdrops into slivers. Gather a multi-colored "bouquet" of slivers and press the "stems" into the candies. Place each piece of decorated fudge in a candy cup, place in a gift box.

No Bake Fudge Cookies

Ingredients

2 cups white sugar
1/2 cup milk
1/2 cup butter
3/4 cup peanut butter
3 cups quick cooking oats
6 tablespoons unsweetened
cocoa powder
1 teaspoon vanilla extract
1/2 cup raisins

Directions

In a large saucepan combine, 2 cups sugar, 1/2 cup milk, 1/2 cup butter, and boil for 1 minute.

Take off heat and add peanut butter, quick cooking oats, cocoa, vanilla and raisins.

Stir well. Drop by teaspoon on wax paper Let sit one hour.

Butterscotch Fudge

Ingredients

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

Directions

In a medium sauce pan over medium heat, combine condensed milk, butterscotch chips and white chocolate chips. Stir constantly until melted and smooth. Remove from heat and stir in butter and rum flavorings. Pour into a 9x13 inch dish, cover and refrigerate until firm, 30 minutes. Cut and serve.

Extra Easy Fudge

Ingredients

2 cups milk chocolate chips
2 1/2 cups prepared chocolate
frosting
1 cup chopped walnuts

Directions

Line one 8x8 inch square pan with foil. Lightly butter the foil.

In a small saucepan melt the chocolate chips over low heat, stirring constantly. Remove the melted chocolate from the heat and stir in the frosting and the nuts stirring until smooth. Pour into the prepared pan and refrigerate until firm. Once firm cut in small squares.

Christmas Maple Fudge

Ingredients

1 cup white sugar
1 cup brown sugar
1 cup heavy cream
1 teaspoon maple flavored extract
1 teaspoon butter

Directions

In a large glass bowl, stir together the white sugar, brown sugar, cream and maple extract. Place in the microwave, and cook for 11 minutes on full power, or until a candy thermometer registers 234 - 240 degrees F (112 - 115 degrees C). Do not microwave the thermometer.

While the fudge is cooking, fill the sink with 2 to 3 inches of cold water, and add a few ice cubes if you like. When the fudge has cooked, place the bowl into the cold water, being careful not to get any water into the mix. Stir in the butter, and continue stirring until the mixture is thick enough to wrap around the spoon. Pour into a buttered 8 inch square dish, and let stand at room temperature for 30 minutes. Cut into small squares, and store in the refrigerator.

Pumpkin Fudge

Ingredients

3 cups white sugar
1 cup milk
3 tablespoons light corn syrup
1/2 cup pumpkin puree
1/4 teaspoon salt
1 teaspoon pumpkin pie spice
1 1/2 teaspoons vanilla extract
1/2 cup butter
1/2 cup chopped walnuts
(optional)

Directions

Butter or grease one 8x8 inch pan.

In a 3 quart saucepan, mix together sugar, milk, corn syrup, pumpkin and salt. Bring to a boil over high heat, stirring constantly. Reduce heat to medium and continue boiling. Do not stir.

When mixture registers 232 degrees F (110 degrees C) on candy thermometer, or forms a soft ball when dropped into cold water, remove pan from heat. Stir in pumpkin pie spice, vanilla, butter and nuts. Cool to lukewarm (110 degrees F or 43 degrees C on candy thermometer).

Beat mixture until it is very thick and loses some of its gloss. Quickly pour into a greased eight-inch pan. When firm cut into 36 squares.

Fabulous Fudge Ribbon Cake

Ingredients

1 (8 ounce) package cream cheese
1/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 1/3 cups white sugar
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup milk
3 tablespoons shortening
1 egg
1/2 teaspoon vanilla extract
3 (1 ounce) squares unsweetened chocolate, melted
3 (1 ounce) squares semisweet chocolate
1 tablespoon butter
1 tablespoon water
1/2 teaspoon vegetable oil

Directions

In a small bowl, beat together cream cheese, 1/4 cup sugar, 1 egg, and 1/2 teaspoon vanilla until smooth.

In a separate bowl, combine flour, 1 1/3 cup sugar, baking powder, soda, salt, milk, shortening, 1 egg, 1/2 teaspoon vanilla, and 3 squares melted unsweetened chocolate in large mixing bowl. Beat for 1/2 minute with an electric mixer on low speed. Beat 2 minutes on medium speed.

Grease a 9 inch square pan. Pour half of the batter into the pan. Spread cream cheese mixture evenly over the batter, and top with remaining cake batter to cover completely.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until cake tester inserted in center comes out clean. Cool.

Melt 3 squares semisweet chocolate with butter, water, and oil; blend until smooth. Spread evenly over cooled cake.

Panocha Fudge

Ingredients

1 1/2 cups white sugar
1 cup brown sugar
1/3 cup half-and-half cream
1/3 cup milk
2 tablespoons margarine
1 teaspoon vanilla extract
1/2 cup pecan halves

Directions

Butter a baking sheet. Butter the sides of a heavy, 2-quart saucepan.

In the saucepan, stir together white sugar, brown sugar, cream, milk and margarine and bring to a boil over medium heat. Heat, without stirring, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and cool to lukewarm (110 degrees).

Stir in vanilla and beat vigorously until mixture loses its gloss. Quickly stir in pecans and spread on prepared sheet. Score into squares while warm; cut when firm.

Peanut Butter Fudge

Ingredients

3/4 cup evaporated milk
2 cups sugar
2 tablespoons butter
1 1/8 cups peanut butter
2 cups marshmallow creme
1 teaspoon vanilla extract

Directions

Grease an 8x8 inch dish.

In a medium saucepan over medium heat, combine milk, sugar and butter. Bring to a rolling boil, and let boil 5 minutes. Remove from heat and stir in peanut butter, marshmallow creme and vanilla until well incorporated. Spread into prepared dish. Let cool completely before cutting into squares.

Fudge-Filled Dessert Strips

Ingredients

1 cup butter, softened
1 (8 ounce) package cream cheese, softened
2 cups all-purpose flour
2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
2 cups chopped walnuts
confectioners' sugar

Directions

In a large mixing bowl, cream butter and cream cheese. Gradually add the flour. Turn onto lightly floured surface; knead until smooth, about 3 minutes. Divide dough into fourths; cover and refrigerate for 1-2 hours or until easy to handle.

In a heavy saucepan, melt the chocolate chips and milk. Stir in the walnuts. Cool to room temperature. Roll out each portion of dough onto an ungreased baking sheet into an 11-in. x 6-1/2-in. rectangle. Spread 3/4 cup chocolate filling down the center; press to seal all edges. Turn over so seam side is down.

Bake at 350 degrees F for 27-32 minutes or until lightly browned. Remove to wire racks to cool. Cut into 1/2-in. slices. Dust with confectioners' sugar if desired.

Frozen Fudge Pops

Ingredients

4 cups nonfat dry milk powder
1 1/2 cups sugar
1 cup all-purpose flour
1/2 cup baking cocoa
1/2 cup cold butter or margarine
ADDITIONAL INGREDIENTS (for
each batch of fudge pops):
2 1/2 cups water
1 teaspoon vanilla extract

Directions

In a large bowl, combine the milk powder, sugar, flour and cocoa. Cut in butter until the mixture resembles coarse crumbs. Freeze in an airtight container for up to 6 months or refrigerate for up to 3 months.

To prepare fudge pops: In a saucepan, whisk 2 cups mix and water. Bring to a boil. Reduce heat; simmer for 1-2 minutes or until thickened, stirring frequently. Remove from the heat; stir in vanilla. Cool slightly. Fill 3-oz. molds or cups three-fourths full; top with holders or insert Popsicle sticks. Freeze for up to 3 months. Yield: 10 fudge pops.

Super-Easy Rocky Road Fudge

Ingredients

1 (12 ounce) package NESTLE®
TOLL HOUSE® Semi-Sweet
Chocolate Morsels
1 (14 ounce) can NESTLE®
CARNATION® Sweetened
Condensed Milk
1 teaspoon vanilla extract
3 cups miniature marshmallows
1 1/2 cups coarsely chopped
walnuts

Directions

LINE 13 x 9-inch baking pan with foil; grease lightly.

MICROWAVE morsels and sweetened condensed milk in large, microwave-safe bowl on HIGH (100 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in vanilla extract. Fold in marshmallows and nuts.

PRESS mixture into prepared baking pan. Refrigerate until ready to serve. Lift from pan; remove foil. Cut into pieces.

Pistachio Fudge

Ingredients

3/4 cup evaporated milk
2 1/2 cups white sugar
1/2 cup butter
2 cups marshmallow creme
8 ounces vanilla-flavored candy coating
1 cup chopped pistachio nuts
1 teaspoon vanilla extract
1 drop green food coloring

Directions

Grease a 9x13 inch baking dish.

In a medium saucepan over medium-high heat, combine evaporated milk, sugar and butter; boil for 4 minutes. Remove from heat and stir in marshmallow creme and candy coating. Stir in pistachios, vanilla and food coloring. Add more drops of food coloring to achieve desired color.

Pour into prepared pan and cool.

Chocolate Peanut Butter Swirl Fudge

Ingredients

2 cups peanut butter chips
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 tablespoons butter or margarine
Dash salt
1 teaspoon vanilla extract
1/4 cup semi-sweet chocolate
chips

Directions

In heavy saucepan, over low heat, melt peanut butter chips with 1 cup EAGLE BRAND®, butter and salt.

In small saucepan, over low heat, melt chocolate chips with remaining EAGLE BRAND®. Remove from heat; add vanilla extract. Stir until smooth.

Spread peanut butter mixture evenly into waxed paper lined 8- or 9-inch square pan. Spoon chocolate mixture over peanut mixture. With table knife or metal spatula, swirl through top of fudge. Chill 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Peanut Butter Fudge Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup creamy peanut butter
1 egg
1/2 cup vegetable oil
1 (14 ounce) can sweetened condensed milk
1 cup semisweet chocolate chips
2 tablespoons butter or margarine

Directions

In a bowl, combine cake mix, peanut butter, egg and oil. Press two-thirds of the mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 10 minutes. Cool on a wire rack for 5 minutes.

In a heavy saucepan, heat the milk, chocolate chips and butter over low heat; stir until blended. Pour over crust. Sprinkle with remaining crumb mixture. Bake for 20-25 minutes or until golden brown. Cool on a wire rack. Cut into bars.

Marian's Fudge

Ingredients

2 (1 ounce) squares unsweetened
baking chocolate
1 tablespoon butter
1 cup milk
2 cups white sugar
1 pinch salt
1 teaspoon vanilla extract

Directions

Butter a 9x9 inch dish.

In a medium saucepan over medium heat, combine chocolate, butter and milk. Bring to a boil and let boil 1 minute. Stir in sugar and salt until dissolved. Heat, stirring constantly, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and stir in vanilla. Let cool 10 minutes.

Beat fudge with a spoon until it loses its gloss. Pour quickly into the buttered dish. Refrigerate 30 minutes, until firm.

Caribbean Fudge Pie II

Ingredients

1/4 cup butter
3/4 cup packed brown sugar
3 eggs
2 cups semi-sweet chocolate chips
2 teaspoons instant coffee granules
1 teaspoon rum flavored extract
1/4 cup all-purpose flour
1 cup chopped walnuts
1/2 cup walnut halves
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C). In a microwave-safe bowl, microwave chocolate chips until melted. Stir occasionally until chocolate is smooth.

Cream butter or margarine with sugar. Beat in eggs, one at a time. Add melted chocolate, instant coffee, and rum extract. Stir in flour and broken walnuts. Turn filling into pie shell. Top with walnut halves in decorative pattern.

Bake at 375 degrees F (190 degrees C) for 25 minutes. Cool.

OREOB® and Fudge Ice Cream Cake

Ingredients

1/2 cup hot fudge ice cream
topping, warmed
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
1 pkg. (4 serving size) JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling
8 OREO Chocolate Sandwich
Cookies, chopped
12 vanilla ice cream sandwiches,
unwrapped

Directions

Pour fudge topping into medium bowl. Add 1 cup of the whipped topping; stir with wire whisk until well blended. Add dry pudding mix; stir 2 min. or until well blended. Gently stir in chopped cookies; set aside.

Arrange 4 of the ice cream sandwiches, side-by-side, on 24-inch-long piece of foil; top with half of the whipped topping mixture. Repeat layers. Top with remaining 4 ice cream sandwiches. Frost top and sides of dessert with remaining whipped topping. Bring up foil sides. Double fold top and ends to loosely seal packet.

Freeze at least 4 hours before serving. Store leftover dessert in freezer.

Rocky Road Fudge Bars

Ingredients

1/2 cup butter, melted
1 (1 ounce) square unsweetened chocolate, melted
1 cup white sugar
1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon vanilla extract
2 eggs
3/4 cup chopped walnuts

1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
1 egg
2 tablespoons all-purpose flour
1/2 teaspoon vanilla extract
1/4 cup butter, softened

1/4 cup chopped walnuts
1 cup semisweet chocolate chips
2 cups miniature marshmallows

1/4 cup butter
1 (1 ounce) square unsweetened chocolate, chopped
1/4 cup milk
3 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a medium saucepan, melt chocolate and butter over low heat, stirring occasionally. Remove from the heat and add 1 cup sugar, 1 cup flour, baking powder, vanilla, 2 eggs and walnuts. Stir until well blended. Spread evenly into the bottom of the prepared pan.

For the next layer, in a medium bowl, beat the 6 ounces of cream cheese (reserve 2 ounces of the package of cream cheese for the next layer) with the 1/2 cup of sugar, egg, 2 tablespoons of flour, 1/2 teaspoon of vanilla, and 1/4 cup of butter. Mix until fluffy and smooth. Spread evenly over the first layer.

Sprinkle the 1/4 cup of chopped nuts and chocolate chips over the second layer. Bake for 25 to 35 minutes in the preheated oven. Then sprinkle the miniature marshmallows over the top and bake for 2 minutes longer.

Begin to prepare the icing while the bars are in the oven. In a medium saucepan, melt together the 1/4 cup of butter, 1 square of chocolate, remaining 2 ounces of cream cheese and 1/4 cup of milk. Remove from heat and stir in 3 cups of confectioners' sugar and 1 teaspoon of vanilla. Beat until smooth. Pour over the marshmallows and swirl together. Refrigerate until firm, cut into squares.

Speedy Oven Fudge

Ingredients

1/2 cup milk
1 cup butter (no substitutes)
2/3 cup baking cocoa
2 pounds confectioners' sugar
2 teaspoons vanilla extract
1 cup chopped nuts

Directions

Place the first four ingredients in the order listed in a 3-qt. baking dish (do not stir). Place in a 350 degrees F oven for 15 minutes or until butter is melted. Carefully transfer to a mixing bowl. Add vanilla; beat on high for 2 minutes. Stir in nuts. Pour into a buttered 11-in. x 7-in. x 2-in. baking pan. Cool before cutting.

Foolproof Chocolate Fudge

Ingredients

3 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
1/2 cup coarsely chopped walnuts
1 1/2 teaspoons vanilla extract

Directions

Line one 8 or 9 inch square pan with wax paper.

In a heavy saucepan, over low heat, melt the chocolate chips with the condensed milk. Remove from heat and stir in the chopped nuts and vanilla extract. Spread mixture evenly into the prepared pan and chill for 2 hours or until firm. Once firm, turn fudge onto cutting board, peel off waxed paper and cut into small squares.

Peanut Butter Fudge I

Ingredients

4 1/2 cups white sugar
1 (7 ounce) jar marshmallow
creme
1 1/2 cups evaporated milk
1/4 cup butter
2 cups peanut butter chips

Directions

Butter one 7x11 or 9x13 inch pan.

In a 4 quart saucepan combine the sugar, marshmallow creme, evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil. Boil and stir for 5 minutes. (It will burn easily so watch it carefully.)

Remove from the heat and stir in the peanut butter chips. Beat until chips are melted. Spread mixture into pan and let cool then cut into teensy squares.

Variation: After mixture boils 5 minutes, divide mixture in half and add 1 cup peanut butter chips to one half and 1/2 cup cocoa powder and 1/4 melted butter to the other half. Pour "blonde" mixture into pan. Top with cocoa mixture. Let cool before cutting into squares.

Nancy's Chocolate Fudge Pie

Ingredients

1 cup white sugar
1/2 cup unsweetened cocoa powder
2 cups milk
6 tablespoons all-purpose flour
1 pinch salt
2 egg yolks
1/2 tablespoon butter flavored extract
1 teaspoon vanilla extract
1 tablespoon margarine
1 (9 inch) pie shell, baked

Directions

Mix in a medium saucepan and cook until thick the white sugar, cocoa, milk, flour, dash, salt, egg yolks, and butter flavoring. Add in the vanilla and margarine and remove from heat. Let cool.

Put into baked pie crust and top with your favorite meringue recipe. Cool in refrigerator.

Mint Chocolate Fudge

Ingredients

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk, divided
2 teaspoons vanilla extract
1 cup white confectioners' coating
1 tablespoon peppermint extract
1 drop green food coloring (optional)

Directions

Line an 8 or 9 inch square pan with waxed paper.

In heavy saucepan over low heat, melt chocolate chips with 1 cup sweetened condensed milk and vanilla. Spread half of the mixture into prepared pan; chill 10 minutes, or until firm. Reserve remaining chocolate mixture at room temperature.

In another heavy saucepan over low heat, melt white confectioners' coating with remaining sweetened condensed milk (mixture will be thick.) Stir in peppermint extract and food coloring. Spread this mixture on chilled chocolate layer; chill 10 minutes, or until firm.

Spread reserved chocolate mixture over the mint layer; chill 2 hours, or until firm.

Peanut Butter Fudge II

Ingredients

3 cups white sugar
3/4 cup butter
2/3 cup evaporated milk
1 (10 ounce) package peanut
butter chips
1 (7 ounce) jar marshmallow
creme
1 teaspoon vanilla extract

Directions

Spray a 9x13 inch baking pan with vegetable spray.

In a heavy 4 quart sauce pan, combine sugar, milk, and butter or margarine. Heat to a full boil, stirring constantly. Boil for 5 minutes over medium heat, stirring constantly.

Remove from heat, and add peanut butter chips; stir until chips have melted. Mix in marshmallow cream and vanilla until well blended. Pour into prepared pan. Cool. Cut into pieces and enjoy.

Double Flavor Fudge

Ingredients

2 cups semisweet chocolate chips
1 (11 ounce) package
butterscotch chips
2 (14 ounce) cans sweetened
condensed milk
salt to taste
1 1/2 teaspoons vanilla extract

Directions

Line one 9x13 inch pan with aluminum foil sprayed with non-stick spray.

In a microwave safe bowl, combine the chocolate chips, butterscotch or peanut butter chips, condensed milk and salt.

Microwave on high for 2 minutes. Remove, stir, and heat on high for 1 to 2 minutes longer. Remove and stir until all chips are melted.

Add vanilla and mix well; pour into prepared pan. Chill in refrigerator overnight, or until set. Remove foil, slice and serve.

Honey Fudge Sauce

Ingredients

1 cup semisweet chocolate chips
1/2 cup honey
2 tablespoons butter (no substitutes)
1/2 teaspoon salt
3/4 cup evaporated milk
1 tablespoon vanilla extract

Directions

In a heavy saucepan, combine the chips, honey, butter and salt. Cook and stir over low heat until chips are melted; stir until smooth. Gradually stir in milk and vanilla; heat through, about 2 minutes (do not boil).

Fudge Pops

Ingredients

3/4 cup sugar
3 tablespoons all-purpose flour
3 tablespoons baking cocoa
4 cups milk
10 Popsicle molds or plastic cups
(3 ounces) and Popsicle sticks

Directions

In a saucepan, combine the sugar, flour and cocoa. Gradually stir in milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Cool slightly. Pour 1/4 cup into each mold or plastic cup; top with holders or insert Popsicle sticks. Freeze until set. May be frozen for up to 3 months.

Kim's Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 teaspoon ground cinnamon
1/2 cup water
1/2 cup vegetable oil
4 eggs
1 cup sour cream
1/4 cup coffee flavored liqueur
1 3/4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix , pudding mix and cinnamon. Make a well in the center and pour in water, oil, eggs, sour cream and coffee liqueur. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips.

Pour batter into prepared 10 inch Bundt pan. Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Candy Cane Fudge

Ingredients

2 (10 ounce) packages vanilla
baking chips
1 (14 ounce) can sweetened
condensed milk
1/2 teaspoon peppermint extract
1 1/2 cups crushed candy canes
1 dash red or green food coloring

Directions

Line an 8 inch square baking pan with aluminum foil, and grease the foil.

Combine the vanilla chips and sweetened condensed milk in a saucepan over medium heat. Stir frequently until almost melted, remove from heat and continue to stir until smooth. When chips are completely melted, stir in the peppermint extract, food coloring, and candy canes.

Spread evenly in the bottom of the prepared pan. Chill for 2 hours, then cut into squares.

Peppermint Chocolate Fudge

Ingredients

2 cups milk chocolate chips
1 cup semi-sweet chocolate chips
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
Dash salt
1/2 teaspoon peppermint extract
1/4 cup crushed hard peppermint
candy

Directions

In heavy saucepan, over low heat, melt chips with EAGLE BRAND® and salt. Remove from heat; stir in peppermint extract. Spread evenly into waxed paper-lined 8-or 9-inch square pan. Sprinkle with peppermint candy.

Chill 2 hours or until firm. Turn fudge onto cutting board; peel off waxed paper and cut into squares. Store covered in refrigerator.

Sherika's Easy Corn Fudge

Ingredients

2 3/4 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 1/4 cups frozen corn kernels
1 pinch salt
2 teaspoons vanilla extract

Directions

Combine the chocolate chips, milk, corn, and salt in a small saucepan over low heat. Stir and cook until chocolate is melted. Remove from heat and stir in the vanilla.

Line a square dish with waxed paper. Spread the chocolate mixture into the lined dish. Chill in refrigerator until firm, about 2 hours. Peel off waxed paper and cut into small squares. Store covered in refrigerator.

Chocolate Fudge Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/4 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
3/4 cup water
1/2 cup milk
1 1/2 cups all-purpose flour
6 tablespoons baking cocoa
1 1/2 teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
FROSTING:
1/2 cup butter or margarine,
softened
1 cup confectioners' sugar
1/4 cup baking cocoa
1 tablespoon milk
1 (16 ounce) can vanilla frosting

Directions

Grease a 13-in. x 9-in. x 2-in. baking pan; line with parchment paper. Grease the paper; set aside. In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine water and milk. Combine the flour, cocoa, cream of tartar, baking soda, baking powder and salt; add to creamed mixture alternately with milk mixture.

Pour into prepared pan. Bake at 350 degrees F for 22-27 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack. Remove and discard parchment paper. Cool cake completely.

For frosting, in a mixing bowl, cream butter, confectioners' sugar and cocoa until smooth. Beat in enough milk to achieve spreading consistency. Transfer cake to a serving platter or covered board. Spread with chocolate frosting; decorate with vanilla frosting.

Christmas Fudge

Ingredients

3 cups white sugar
2/3 cup heavy cream
3/4 cup butter
1 (7 ounce) jar marshmallow
creme
1 (11 ounce) package white
chocolate chips
red food coloring, as desired
green food coloring, as desired

Directions

Grease a 9x13 inch pan.

In a medium saucepan combine sugar, cream and butter. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Stir in marshmallow creme and white chocolate chips; mix well. Reserve 2 separate 1/2 cups of mixture and set aside.

To one of the reserved 1/2 cups mixture add red food coloring until desired shade of red is achieved. To the other 1/2 cup of mixture add green food coloring until desired shade of green is achieved.

Pour white mixture into prepared pan. Pour dots of both the red and green mixtures across the top. Using a toothpick or knife, swirl colors throughout the white.

Chill for 2 hours and cut into 2 inch squares.

Jean's Fudge

Ingredients

2 1/4 cups white sugar
2/3 cup sweetened condensed milk
1/4 cup butter
16 large marshmallows
1 teaspoon vanilla extract
3/4 cup chopped walnuts
1 cup semi-sweet chocolate chips

Directions

Butter a 7 x 11 inch pan. Set aside.

In a 3 quart saucepan, mix together sugar, condensed milk, butter or margarine, and marshmallows. Cook over low heat and bring to a boil. Boil 5-7 minutes. Remove from heat.

Add vanilla, nuts, and chocolate chips. Stir until chips are melted.

Pour into prepared pan. Cool. Cut.

Holiday Fudge

Ingredients

1 (12 fluid ounce) can evaporated milk
1 1/3 cups butter
4 1/2 cups white sugar
1 pinch salt
2 (7 ounce) jars marshmallow creme
12 ounces almond buttercrunch confection, chopped
2 cups semisweet chocolate chips
1 pound chopped walnuts
2 teaspoons vanilla extract

Directions

Lightly butter a 9x13 inch baking dish. Set aside.

Combine milk, butter, sugar, and salt in a large heavy saucepan. Bring to a boil over medium-high heat. Then cook, stirring constantly, for 6 minutes.

Combine marshmallow cream, candy bar, and chocolate chips in a large bowl. Pour hot sugar syrup over mixture, stir until chocolate is melted and well blended. Stir in walnuts and vanilla. Pour into prepared baking dish. Allow to cool before serving.

Fudge Bars

Ingredients

2 cups light brown sugar
3/4 cup butter, softened
2 eggs
2 teaspoons vanilla extract
2 1/2 cups baking mix
3 cups quick cooking oats
2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter
1/2 teaspoon salt
1 cup chopped pecans
2 tablespoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan. In a large bowl, combine mix together the brown sugar, 3/4 cup margarine, eggs and 2 teaspoons of vanilla. Stir in baking mix and oats. Set aside.

To Make Filling: Heat chocolate chips, condensed milk, 2 tablespoons margarine or butter and salt in saucepan over low heat, stirring constantly until smooth. Remove from heat. Stir in pecans and 2 tablespoons vanilla.

Press about two-thirds of the oatmeal mixture into the bottom of the pan. Spread evenly. Pour chocolate mixture evenly over oatmeal layer. Drop remaining one-third of oatmeal mixture by tablespoons on top of the chocolate mixture. Bake for 30 minutes. Cool completely before cutting into bars.

Chocolate Fudge Buttercream Frosting

Ingredients

1/2 cup butter
1/4 cup shortening
1/3 cup unsweetened cocoa powder
2 cups confectioners' sugar
2 tablespoons milk
1 cup hot fudge topping
1 teaspoon vanilla extract

Directions

Cream together the butter or margarine with the shortening.

Sift the cocoa with the confectioners' sugar and add to the creamed mixture. Mix together adding 1 tablespoon at a time of milk to keep mixture smooth. Don't add more than 1/4 cup of milk.

Add the hot fudge topping and the vanilla extract. Blend until smooth and creamy.

CARNATION® Classic Five-Minute Fudge

Ingredients

1 2/3 cups granulated sugar
2/3 cup Regular Carnation®
Evaporated Milk
2 tablespoons butter
1/2 teaspoon salt
2 cups miniature marshmallows
1 1/2 cups semi-sweet chocolate
chips
1 teaspoon vanilla
1/2 cup chopped walnuts
(optional)

Directions

Line 8-inch (2 L) square baking pan with waxed paper; set aside

Combine sugar, evaporated milk, butter and salt in medium saucepan; bring to rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Remove from heat. Stir in marshmallows, chocolate chips, vanilla and nuts (if desired) until marshmallows and chocolate melt and blend.

Pour into prepared pan. Chill until set. Cut into 1-inch (2.5 cm) squares. Store in refrigerator in sealed container.

Orange Fudge

Ingredients

3 cups white sugar, divided
1/4 cup boiling water
1 cup liquid non-dairy creamer
1/4 teaspoon salt
2 teaspoons grated orange peel
1 cup chopped almonds

Directions

Grease an 8 x 8 inch square pan.

In a heavy saucepan over medium heat melt 1 cup of sugar, stirring constantly. Carefully add boiling water. Stir in remaining 2 cups of sugar, non-dairy creamer and salt. Stirring constantly, bring mixture to a boil. Without stirring, heat to 242 to 248 degrees F (116 to 120 degrees C), or until a small amount of syrup dropped into cold water forms a firm but pliable ball. Remove from heat and cool to room temperature.

Beat mixture until it loses gloss. Immediately fold in grated orange peel and nuts and transfer to prepared pan. Chill for 2 hours, or until firm, before cutting.

Fudge-Nut Oatmeal Bars

Ingredients

1 cup butter or margarine,
softened
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 cups quick-cooking oats
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
FUDGE FILLING
1 (14 ounce) can sweetened
condensed milk
2 cups semisweet chocolate chips
2 tablespoons butter or margarine
1/2 teaspoon salt
2 teaspoons vanilla extract
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs and vanilla; mix well. Combine oats, flour, baking soda and salt; add to the creamed mixture. Spread two-thirds in the bottom of an ungreased 15-in. x 10-in. x 1-in. baking pan; set aside. For filling, heat milk, chocolate chips, butter and salt in a saucepan or microwave-safe bowl until melted. Remove from the heat; stir in vanilla and walnuts. Spread over oat mixture in pan. Drop remaining oat mixture by tablespoonfuls over chocolate. Bake at 350 degrees F for 20 to 25 minutes.

Best Ever Fudge

Ingredients

2 cups white sugar
1 cup milk
1 teaspoon vanilla extract
1 cup butter
25 marshmallows, quartered
2 cups milk chocolate chips
2 cups semi-sweet chocolate chips
2 (1 ounce) squares unsweetened chocolate
1 cup chopped pecans

Directions

Grease 1 - 11x16 inch jelly roll pan. Set aside.

Combine sugar, milk, vanilla and butter in large, heavy saucepan. Bring to a boil, stirring occasionally. Boil for 2 minutes.

Remove from heat and add marshmallows, semi-sweet chocolate chips, milk chocolate chips and unsweetened chocolate. Stir until melted and smooth. Stir in nuts. Mix well.

Pour into prepared pans. Let fudge sit at least 24 hours before cutting into squares. Refrigerate for easier cutting.

Triple Fudge Brownies

Ingredients

1 (3.9 ounce) package instant
chocolate pudding mix
1 (18.25 ounce) package
chocolate cake mix
2 cups semisweet chocolate chips
confectioners' sugar
Vanilla ice cream (optional)

Directions

Prepare pudding according to package directions. Whisk in cake mix. Stir in chocolate chips. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until the top springs back when lightly touched. Dust with confectioners' sugar. Serve with ice cream if desired.

Crunchy Fudge Sandwiches

Ingredients

2 cups butterscotch chips
1 cup creamy peanut butter
8 cups crisp rice cereal
2 cups semisweet chocolate chips
4 tablespoons butter or margarine
1 cup confectioners' sugar
2 tablespoons water

Directions

Butter a 9x13 inch baking dish. In a large saucepan, melt the butterscotch chips with the peanut butter, stirring frequently until smooth. Stir in the crisp rice cereal. Press half of the cereal mixture into the bottom of the prepared pan.

In the top of a double boiler, melt chocolate chips and butter together, stirring occasionally. Mix in confectioners' sugar and water, and stir until smooth. Spread the chocolate mixture evenly over the cereal layer in the pan. Top with the remaining cereal mixture, and press down lightly. Cover, and chill for about 1 hour before cutting into squares.

Fudge Drops

Ingredients

1 2/3 cups sugar
1 (5 ounce) can evaporated milk
2 tablespoons butter or margarine
1/2 teaspoon salt
2 3/4 cups miniature
marshmallows
2 cups semisweet chocolate chips
1/2 cup coarsely chopped walnuts
1/2 cup raisins

Directions

In a heavy saucepan, combine the sugar, milk, butter and salt. Bring to a boil over medium heat, stirring constantly. Boil and stir for 5 minutes. Remove from the heat; stir in remaining ingredients. Stir vigorously for 1 minute or until marshmallows are partially melted. Drop by tablespoonfuls onto waxed paper-lined baking sheets. Let stand at room temperature until cool. Store in airtight containers in a cool, dry place.

Lower Fat Fudge Brownies

Ingredients

1 cup white sugar
6 tablespoons unsweetened
cocoa powder
10 tablespoons plain yogurt
2 eggs
1/8 teaspoon salt
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 tablespoon all-purpose flour

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease an 8x8 inch baking dish.

In a medium bowl, stir together the sugar, cocoa powder and yogurt. Stir in the eggs one at a time until well blended, then add vanilla and salt. Stir in the flour until just absorbed. Spread evenly into the prepared pan.

Bake for 28 to 32 minutes in the preheated oven, until the brownies begin to pull away from the sides of the pan, and a toothpick inserted comes out fairly clean (sticky crumbs are okay). Cool brownies in the pan over a wire rack before cutting into squares. Cover tightly with plastic wrap to store.

Cheater's Fudge

Ingredients

1 cup semisweet chocolate chips
1 tablespoon margarine

Directions

Place chocolate chips in a small, shallow microwave safe container. Microwave on high for 2 minutes. Stir and add margarine.

Heat again on high for 1 minute, or until melted; stir. The melted chocolate will be stiff.

Cool until firm and cut into squares.

Tricia's Fantastic Fudge Pie

Ingredients

1 (9 inch) pie shell
2 eggs, beaten
1/2 cup butter, melted
1 cup white sugar
1 teaspoon vanilla extract
1/4 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1 cup semi-sweet chocolate chips (optional)

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl combine eggs, melted butter or margarine, and sugar. Stir in vanilla extract. Set mixture aside.

In a separate bowl mix together flour and cocoa powder. Pour egg mixture into flour mixture and stir until thoroughly combined. Fold in chocolate chips if desired. Pour into pastry shell.

Bake in preheated oven for 30 to 40 minutes. Serve hot.

Creamy Peanut Butter Fudge

Ingredients

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

Directions

Grease a 9x13 inch baking dish.

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

Caroline's Chocolate Fudge Frosting

Ingredients

1/2 cup butter
3 (1 ounce) squares unsweetened chocolate
1 pound confectioners' sugar
1/2 teaspoon vanilla extract
3/4 cup milk

Directions

Melt chocolate and butter in the microwave, or in the top of a double boiler. In a large bowl, combine confectioners' sugar, vanilla and 1/2 cup of the milk. Blend in the melted chocolate mixture. Add remaining milk, a little at a time, until desired consistency is achieved.

Let stand until spreadable (frosting will thicken as it cools).

Friendship Christmas Fudge

Ingredients

12 ounces white chocolate,
chopped
1 (14 ounce) can sweetened
condensed milk
1 cup toasted almonds
1/2 cup dried cranberries
1 tablespoon grated orange zest

Directions

Coat an 8 inch square pan with cooking spray, or line with parchment paper.

Place the chocolate and sweetened condensed milk into a large bowl. Heat in the microwave for 2 to 3 minutes, stirring occasionally, until chocolate is almost melted. Stir to melt chocolate the rest of the way. Add the almonds, cranberries and orange zest; stir until evenly distributed. Pour the mixture into the prepared pan and spread evenly. Let stand at room temperature or refrigerate until firm, about 2 hours.

Lift or tap the fudge out of the pan when cool. Cut into small squares. Store in a sealed container at room temperature for up to 3 weeks. These do not freeze well.

Strawberry Fudge

Ingredients

2 cups white sugar
1/2 cup water
1/4 teaspoon cream of tartar
1 cup strawberry preserves
2 egg whites, stiffly beaten

Directions

Grease an 8 x 8 inch square pan.

In a medium saucepan combine sugar, water and cream of tartar; bring to a boil. Heat to 242 to 248 degrees F (116 to 120 degrees C), or until a small amount of syrup dropped into cold water forms a firm but pliable ball. Stir in the strawberry preserves; return to a boil. Remove from heat.

Slowly pour the strawberry mixture over the beaten egg whites, stirring constantly. Beat until thick and fluffy. Pour into prepared pan. Cool for 2 hours, or until firm, and cut into squares.

Carnation® Famous Fudge

Ingredients

1 1/2 cups granulated sugar
2/3 cup NESTLE® CARNATION®
Evaporated Milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1 1/2 cups NESTLE® TOLL
HOUSE® Semi-Sweet Chocolate
Morsels
1/2 cup chopped pecans
1 teaspoon vanilla extract

Directions

LINE 8-inch-square baking pan with foil.

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

STIR in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

Hot Fudge Sauce I

Ingredients

1 (14 ounce) can sweetened condensed milk
2 (1 ounce) squares unsweetened chocolate, chopped
1/8 teaspoon salt
1/2 cup water
1/2 teaspoon vanilla extract

Directions

Combine condensed milk, chocolate and salt in top of double boiler over rapidly boiling water. Stir and cook until chocolate melts and mixture thickens, about 10 minutes.

Remove from heat and stir in water, a little at a time, until sauce reaches desired consistency. Cool slightly and stir in vanilla. Serve.

Grandma Strait's Fudge

Ingredients

4 cups white sugar
1 (14 ounce) can sweetened condensed milk
1/2 cup butter
2 cups semisweet chocolate chips
1 (7 ounce) jar marshmallow creme
3/4 cup chopped pecans

Directions

Grease an 8x8 inch baking pan. Set aside.

In a medium saucepan combine sugar, condensed milk, butter and chocolate chips. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove chocolate mixture from heat and add marshmallow and nuts. Pour the fudge into the prepared pan, and let set.

Candy Bar Fudge

Ingredients

6 (2.07 ounce) bars Snickers ®
candy
3 cups sugar
3/4 cup butter (no substitutes)
2/3 cup evaporated milk
2 cups semisweet chocolate chips
1 (7 ounce) jar marshmallow
creme
1 teaspoon vanilla extract

Directions

Line a 9-in. square pan with foil. Butter the foil and set pan aside.
Cut candy bars into 1/2-in. slices; set aside.

In a heavy saucepan, bring sugar, butter and milk to a boil over medium heat. Cook and stir until a candy thermometer reads 234 degrees F (soft-ball stage), about 3 minutes. Remove from the heat. Stir in chocolate chips, marshmallow creme and vanilla until smooth. Pour half into prepared pan. Sprinkle with candy bar slices. Top with remaining chocolate mixture and spread evenly. Let stand at room temperature to cool. Lift out of pan and remove foil. Cut into squares.

Bavarian Mint Fudge

Ingredients

1 1/2 tablespoons butter (no substitutes), divided
2 cups semisweet chocolate chips
1 (11.5 ounce) package milk chocolate chips
1 (14 ounce) can sweetened condensed milk
1 teaspoon peppermint extract
1 teaspoon vanilla extract

Directions

Line an 11-in. x 7-in. x 2-in. pan with foil and grease the foil with 1 -1/2 teaspoons butter; set aside. In a heavy saucepan, heat the chocolate chips and remaining butter over low heat until melted; stir until smooth. Remove from the heat; stir in the milk and extracts until well blended. Spread into prepared pan. Refrigerate until set.

Using the foil, lift fudge out of the pan. Discard the foil; cut fudge into 1-in. squares. Store in the refrigerator.

Coffee Shop Fudge

Ingredients

1 cup chopped pecans
3 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
2 tablespoons strong brewed coffee, room temperature
1 teaspoon ground cinnamon
1/8 teaspoon salt
1 teaspoon vanilla extract

Directions

Line an 8-in. square pan with foil and butter the foil; set aside. Place pecans in a microwave-safe pie plate. Microwave, uncovered, on high for 4 minutes, stirring after each minute; set aside. In a 2-qt. microwave-safe bowl, combine chocolate chips, milk, coffee, cinnamon and salt.

Microwave, uncovered, on high for 1-1/2 minutes. Stir until smooth. Stir in vanilla and pecans. Immediately spread into the prepared pan. Cover and refrigerate until firm, about 2 hours. Remove from pan; cut into 1-in. squares. Cover and store at room temperature (70-80 degrees).

My Grandma's Peanut Butter Fudge

Ingredients

1 cup crunchy peanut butter
1 cup marshmallow cream
2 cups white sugar
2/3 cup milk
1 teaspoon vanilla extract

Directions

Mix together the peanut butter and marshmallow cream in a bowl; set aside. Lightly grease a square glass dish with butter.

Stir together the sugar and milk in a saucepan over medium-high heat; stirring occasionally, bring to a boil at 234 degrees F (110 degrees C) and then immediately remove from heat and stir in the peanut butter mixture and the vanilla; pour into the prepared dish and allow to cool to room temperature before serving.

Hot Fudge Sundae Cake

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
2 tablespoons unsweetened cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1 cup chopped walnuts
1 cup packed brown sugar
1/4 cup unsweetened cocoa powder
1 3/4 cups hot water
1 pint vanilla ice cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

In ungreased 9 x 9 inch square pan stir together flour, sugar, 2 Tablespoons cocoa, baking powder and salt. Mix in milk, oil, and vanilla with fork until smooth. Stir in nuts.

Spread evenly in pan. Sprinkle with brown sugar and 1/4 cup cocoa. Pour hot water over batter. Bake 40 minutes.

Let stand 15 minutes; cut into squares. Invert each square onto dessert plate. Top with ice cream and spoon sauce over each serving. Makes 9 servings.

Chocolate Sour Cream Fudge

Ingredients

2 cups white sugar
1/2 cup sour cream
1/3 cup light corn syrup
2 tablespoons butter
1 teaspoon vanilla extract
2 (1 ounce) squares unsweetened chocolate
1/2 cup chopped walnuts

Directions

Butter an 8 inch square baking dish, and set aside. In a heavy saucepan, combine the sugar, sour cream, corn syrup and butter. Bring to a boil; cover and cook one minute. Stir until well blended. Remove the lid, and without stirring, heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from the heat, and add the chocolate and vanilla. Do not stir. Set the pan over a wire rack until the mixture cools to about 175 degrees F (80 degrees C). This should take about 15 minutes.

Beat the fudge with a wooden spoon until it thickens and loses its gloss. Stir in walnuts, and pour into the buttered dish. Spread evenly, then set aside to cool. Cut into small squares.

Tunnel of Fudge Cake III

Ingredients

1 1/2 cups butter
6 eggs
1 1/2 cups white sugar
2 cups all-purpose flour
1 (16 ounce) package chocolate
fudge frosting
2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch bundt pan.

Cream butter or margarine in a large bowl with an electric mixer on high speed. Add eggs one at a time. Gradually beat in sugar and continue creaming until light and fluffy.

By hand, stir in the flour, fudge frosting, and walnuts until well blended. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 60 to 65 minutes. Cool in pan for 2 hours then remove and continue to cool if needed. Drizzle with icing or confectioner's sugar.

Pecan Fudge Pie

Ingredients

1 1/4 cups light corn syrup
1/2 cup sugar
1/3 cup baking cocoa
1/3 cup all-purpose flour
1/4 teaspoon salt
3 eggs
3 tablespoons butter or margarine,
softened
1 1/2 teaspoons vanilla extract
1 cup chopped pecans
1 (9 inch) unbaked pastry shell
Whipped cream

Directions

In a large mixing bowl, beat the first eight ingredients until smooth. Stir in nuts; pour into pie shell. Bake at 350 degrees F for 55-60 minutes or until set. Cool completely. Garnish with whipped cream if desired.

Caribbean Fudge Pie IV

Ingredients

1 (9 inch) pie shell
1/2 cup butter, softened
3/4 cup packed brown sugar
3 eggs
8 (1 ounce) squares unsweetened chocolate, melted
2 teaspoons instant coffee granules
1 teaspoon rum flavored extract (optional)
1/4 cup all-purpose flour
1 cup chopped walnuts (optional)
16 walnut halves

Directions

Preheat oven to 375 degrees F (190 degrees F).

In a medium mixing bowl beat butter or margarine and sugar until light and fluffy. Add eggs one at a time, blending constantly until well combined. Mix in melted chocolate, coffee, and rum extract, blending thoroughly. Fold in flour and, if desired, chopped nuts. Pour mixture into pie shell and decorate with walnut halves.

Place in lower third of preheated oven and bake 25 minutes. Let cool one hour before cutting.

Chocolate Fudge Cupcakes

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
1 cup butter
1 cup all-purpose flour, sifted
1 3/4 cups white sugar
4 eggs
1 teaspoon vanilla extract
2 cups chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Line 24 muffin cups with paper liners. In the top of a double boiler, combine chocolate and butter. Heat, stirring occasionally, until mixture is melted and smooth. Remove from heat and allow to cool to lukewarm.

Sift flour and sugar together into a large bowl. With mixer on low speed, beat in eggs one at a time. Stir in chocolate mixture, vanilla and pecans. Fill muffin cups 2/3 full.

Bake in the preheated oven for 25 minutes. Do not overbake. Tops should be shiny but give slightly when touched.

One Bowl Chocolate Fudge

Ingredients

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

Directions

Line an 8x8 inch square dish with aluminum foil.

Chop chocolate and place in a large, microwave safe bowl with condensed milk. Microwave on high, stirring once or twice until chocolate is soft, 2 to 3 minutes. Remove from oven and stir until completely smooth. Stir in vanilla and walnuts. Spread in prepared pan.

Refrigerate 2 hours, until firm. Cut into squares.

Moka Fudge Pie

Ingredients

1 (9 inch) pie crust, baked
1 teaspoon instant coffee granules
1 tablespoon boiling water
8 ounces semisweet chocolate
2 egg yolks, beaten
1 tablespoon whipping cream
1/4 cup butter, diced

Directions

Dissolve coffee in boiling water.

Melt chocolate in a bowl over hot water. Blend in coffee solution. Stir in egg yolks, cream, and butter. Mix until smooth. Spoon mixture into baked pie shell, and chill before serving.

Fudge Sauce

Ingredients

1 cup white sugar
3 tablespoons unsweetened
cocoa powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
3/4 cup evaporated milk
1 teaspoon vanilla extract
2 tablespoons butter

Directions

In a medium saucepan, combine sugar, cocoa, salt and cinnamon. Stir to mix and to eliminate lumps.

Pour in evaporated milk and bring to a boil over medium-high heat; boil for 2 minutes, remove from heat and stir in vanilla and butter.

Wellesley Fudge Cake I

Ingredients

4 (1 ounce) squares unsweetened chocolate
1/2 cup hot water
1/2 cup white sugar
1/2 cup butter
1 1/4 cups white sugar
3 eggs
2/3 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round pans. Sift flour, baking soda and salt together 3 times and set aside.

In a small saucepan, heat water, chocolate and 1/2 cup sugar, stirring constantly, for 2 minutes. Remove from heat and cool to lukewarm.

Cream butter and sugar until light and fluffy. Add 3 eggs, one at a time, beating thoroughly after each egg. Add half of flour mixture and beat until smooth. Add milk and remaining flour mixture alternately in 2 parts. Beat smooth after each addition. Add vanilla and chocolate mixture. Blend well.

Divide batter into two 9 inch pans. Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean.

Gaye's Microwave Fudge

Ingredients

4 cups confectioners' sugar
1/2 cup unsweetened cocoa powder
1/4 cup milk
1/2 cup butter
2 teaspoons vanilla extract

Directions

Grease a 9x9 inch dish.

In a microwave safe bowl, stir together confectioners' sugar and cocoa. Pour milk over mixture and place butter in bowl. Do not mix. Microwave until butter is melted, 2 minutes. Stir in vanilla and stir vigorously until smooth. Pour into prepared dish.

Chill in freezer 10 minutes before cutting into squares.

Peppermint Fudge

Ingredients

1 1/4 teaspoons butter (no substitutes), softened
2 ounces cream cheese, softened
2 cups confectioners' sugar
3 tablespoons baking cocoa
1 teaspoon milk
1/2 teaspoon vanilla extract
1/4 cup chopped nuts
PEPPERMINT LAYER:
2 ounces cream cheese, softened
2 cups confectioners' sugar
1 1/2 teaspoons milk
1/2 teaspoon peppermint extract
1/4 cup crushed peppermint candy

Directions

Line the bottom and sides of an 8-in. x 4-in. x 2-in. loaf pan with foil. Grease foil with 1-1/2 teaspoons butter; set aside. In a small mixing bowl, beat cream cheese. Gradually beat in confectioners' sugar, cocoa, milk and vanilla. Stir in nuts. Spread into prepared pan. Chill for 1 hour or until firm. For peppermint layer, beat cream cheese in a small mixing bowl. Gradually beat in confectioners' sugar, milk and extract. Stir in peppermint candy. Spread evenly over chocolate layer. Chill for 1 hour or until firm. Using foil, lift fudge from pan. Gently peel off foil. Cut into squares.

No-Cook Never-Fail Fudge

Ingredients

1 pound processed cheese food, cubed
1 pound butter
1 cup unsweetened cocoa powder
4 pounds confectioners' sugar
3 cups chopped walnuts
1 tablespoon vanilla extract

Directions

Melt cheese and butter together in a nonstick saucepan; stir until smooth. Keep this mixture over a low heat. In a mixing bowl, sift confectioners' sugar and cocoa together until thoroughly mixed and no lumps remain.

Combine the sugar mixture with the melted butter and cheese. Stir until very smooth. Stir in nuts and vanilla. Press mixture into 2 lightly sprayed or buttered 9x13 inch pans; let cool until firm. Cut into small squares. This fudge can be frozen.

Hot Fudge Pudding Cake II

Ingredients

1 3/4 cups white sugar
1 1/2 cups all-purpose flour
10 tablespoons unsweetened cocoa powder
3 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk
1/2 cup butter, melted
1 1/2 teaspoons vanilla extract
3/4 cup packed brown sugar
1 2/3 cups hot water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the 2/3 cup sugar, flour, 5 tablespoons of the cocoa, baking powder and salt. Blend in milk, melted butter and vanilla; beat until smooth. Pour batter into one 9 inch square baking dish.

In separate bowl, stir together the remaining white sugar, brown sugar and the remaining cocoa; sprinkle mixture evenly over batter. Pour hot water over top. Do not stir!

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until center is almost set. Let stand for 15 minutes. Then spoon into dessert dishes, spooning sauce from bottom of pan over top.

Double Chocolate Frozen Fudge Pops

Ingredients

1/2 cup white sugar
2 tablespoons cornstarch
2 tablespoons cocoa powder
2 1/2 cups whole milk
1 teaspoon vanilla extract
1 tablespoon butter
1/4 cup miniature semisweet
chocolate chips

Directions

Combine the sugar, cornstarch, cocoa powder, and milk in a small saucepan over medium heat. Bring to a simmer, and stir until thick, about 2 minutes. Remove from heat; stir in vanilla and butter. Transfer to a heatproof bowl, and refrigerate until cool, approximately 20 minutes.

Stir the chocolate chips into the cooled chocolate mixture. Pour into molds and freeze until firm, about 4 hours.

Chocolate Fudge Pound Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
4 eggs
1/2 cup vegetable oil
1 1/3 cups water
1 (16 ounce) container prepared
chocolate fudge frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, eggs, oil and water. Beat on low speed until blended. Stir in chocolate frosting. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Mom's Fudge

Ingredients

1 1/2 (12 ounce) bags semisweet
chocolate chips
1 (14 ounce) can sweetened
condensed milk
1 pinch salt

Directions

Combine the chocolate chips, milk, and salt in a saucepan over medium heat; cook and stir until the chocolate has melted and the mixture is smooth.

Line a 9-inch square baking dish with waxed paper; pour the fudge into the dish and smooth into an even layer. Allow to cool until firm, about 2 hours. Cut into squares; store wrapped in plastic or in a sealable container in the refrigerator.

Fudge Ripple Brownies

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
4 eggs
2 (1 ounce) squares unsweetened
chocolate, melted
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 cup chopped walnuts

FROSTING:

1/3 cup butter (no substitutes)
3 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
4 tablespoons whipping cream

TOPPING:

1 (1 ounce) square unsweetened
chocolate
1 tablespoon butter (no
substitutes)
1 tablespoon confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add chocolate and vanilla; mix well. Combine flour, baking power and salt; add to creamed mixture and mix well. Stir in walnuts. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a saucepan, cook and stir or until golden brown. Pour into a mixing bowl; add confectioners' sugar, vanilla and enough cream to achieve spreading consistency. Frost cooled brownies.

For topping, melt chocolate and butter; stir until smooth. Add confectioners' sugar; stir until smooth. Drizzle over frosting. Cut into bars.

Fudge Quickies

Ingredients

2 cups white sugar
2 cups packed brown sugar
1 cup butter
1 cup milk
2 cups semisweet chocolate chips
4 cups quick cooking oats
1 cup chopped walnuts
1 cup flaked coconut

Directions

Place oats, nuts, coconut, and chocolate chips in a large bowl.

Place sugars, butter or margarine, and milk in a saucepan. Bring to a boil, and continue to boil for 2 minutes. Pour hot mixture over oat mixture. Mix well. Drop from a teaspoon onto wax paper. Allow to set up.

Peanut Butter Fudge IV

Ingredients

2 cups white sugar
1/2 cup milk
1 (7 ounce) jar marshmallow
creme
1 1/3 cups peanut butter

Directions

Boil milk and sugar in a medium saucepan for three minutes over medium-high heat. Immediately stir in the marshmallow creme and peanut butter. Pour and spread into a 9x9 inch glass baking dish. Cool completely before cutting into squares and serving.

BAKER'S Classic Chocolate Fudge

Ingredients

2 (8 ounce) packages BAKER'S
Semi-Sweet Baking Chocolate
1 (14 ounce) can sweetened
condensed milk
2 teaspoons vanilla
1 cup chopped PLANTERS
Walnuts

Directions

Line 8-inch square pan with foil, with ends of foil extending over sides of pan. Set aside. Microwave chocolate and milk in large microwaveable bowl on HIGH 2 to 3 min. or until chocolate is almost melted, stirring after 2 min. Stir until chocolate is completely melted. Blend in vanilla. Stir in walnuts.

Spread into prepared pan.

Refrigerate 2 hours or until firm. Lift fudge from pan, using foil handles. Cut into 48 pieces.

Fudge Berry Pie

Ingredients

2 (10 ounce) packages frozen
sweetened raspberries or sliced
strawberries, thawed and drained
1/4 cup corn syrup
1 (12 ounce) container frozen
whipped topping, thawed
1 chocolate crumb crust (9 inches)
1 cup semisweet chocolate chips

Directions

In a blender, process the berries until pureed. Pour into a large bowl. Add the corn syrup; mix well. Fold in 2 cups of whipped topping. Spoon into the crust. Freeze for 2 hours or until firm.

In a saucepan, combine 1 cup of whipped topping and chocolate chips; cook and stir over low heat until smooth. Spread over filling. Cover and freeze for 4 hours or until firm. Remove from the freezer 30 minutes before serving. Garnish with remaining whipped topping.

Fantasy Fudge in a Cloud

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.3 ounce) package instant white chocolate pudding mix
1 cup milk
1 (8 ounce) package cream cheese, room temperature
1 (8 ounce) container frozen whipped topping, thawed
3 bananas, sliced
1 cup chopped toasted pecans
1 1/4 cups chocolate fudge topping
1 (21 ounce) can cherry pie filling

Directions

Prepare cake according to package directions and bake in a 9x13 inch pan. Let cool completely. Cut half the cake into 1-inch cubes (saving the other half for another dessert).

In a large bowl, beat together pudding mix and milk until thick and creamy. Beat in cream cheese until fluffy. Fold in half the whipped topping.

In a large punch or trifle bowl, layer one-third of the cake cubes, one-third of the cream cheese mixture, one-third of the banana slices and one-third of the pecans. Top with one-third of the fudge sauce.

Repeat cake and cream cheese layers and top with half the cherry pie filling. Cover the pie filling with one-third of the bananas, one-third of the pecans and one-third of the fudge sauce.

Repeat step 4, omitting the pecan layer. Top with remaining whipped topping; drizzle with remaining fudge sauce; and sprinkle with remaining pecans. Refrigerate 4 hours before serving.

Coffee Ice Cream Fudge Cake

Ingredients

1/2 cup light corn syrup
1 cup heavy cream
10 ounces semisweet chocolate,
chopped
16 graham crackers, broken into
1/2-inch pieces
1 cup toasted almonds
3 tablespoons white sugar
1/2 cup melted butter
1 1/2 quarts coffee ice cream,
softened
1 (7 ounce) jar marshmallow
creme
2 cups miniature marshmallows

Directions

To make fudge sauce, combine heavy cream and corn syrup in heavy saucepan. Bring to a boil, remove from heat, add chocolate and whisk until smooth. Refrigerate until cool, about 45 minutes.

To make ice cream cake, preheat oven to 350 degrees F (175 degrees C). Finely grind graham crackers and almonds in food processor or blender. Stir in sugar. Add butter and process until moist crumbs form. Press mixture into bottom and sides of 9 inch spring form pan. Bake until golden, about 12 minutes. Allow to cool, then spread 2 cups softened ice cream over crust. Spoon 3/4 cup fudge sauce over ice cream. Freeze until set, then repeat layering. Cover and freeze 8 hours or overnight. Refrigerate remaining fudge sauce.

The next day, preheat the oven broiler. Warm the remaining fudge sauce in the microwave or a small saucepan. Place the cake pan on a cookie sheet. Spread the marshmallow creme over cake and sprinkle miniature marshmallows on top. Place under broiler until marshmallows are deep brown. Loosen cake with knife and remove sides of pan. Serve immediately with warmed fudge sauce.

Caramel Fudge Squares

Ingredients

1 cup butter, melted
1 pound light brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
4 egg, beaten
2 cups all-purpose flour
1 teaspoon baking powder
1 pinch salt
3 tablespoons confectioners' sugar

Directions

Preheat oven to 300 degrees (150 degrees C). Grease one 9x13 inch baking pan.

In a large bowl, cream together the butter, brown sugar, white sugar, vanilla, and eggs. Sift together the flour, baking powder, and salt; stir into the egg mixture until well blended. Spread mixture evenly into the prepared baking pan.

Bake for 45 minutes in the preheated oven. A toothpick should come out clean when inserted. Cut into squares and roll in confectioners' sugar while they are still hot.

German Chocolate Fudge

Ingredients

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

Directions

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

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

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

Spread into buttered 10x15 inch pan. Let stand until firm; cut into squares.

One Two Three Fudge

Ingredients

1/2 cup butter
2 cups semisweet chocolate chips
1 (16 ounce) package chocolate
fudge frosting

Directions

Butter a 9x13 pan. Set aside.

In a medium saucepan, melt butter and chocolate chips together over low heat. Remove from heat and stir in frosting. Mix well.

Pour into prepared pan. Refrigerate for 2 hours. Cut into squares. Store, covered in refrigerator.

Fudgey Peanut Butter Chip Muffins

Ingredients

1/2 cup applesauce
1/2 cup quick cooking oats
1/4 cup butter, softened
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1/4 cup Dutch process cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon
1 cup peanut butter chips
1/4 cup confectioners' sugar for dusting
1/2 cup white sugar
1 cup all-purpose flour

Directions

Heat oven to 350 degrees F (175 degrees C). Line muffin cups with paper bake cups.

In small bowl, stir together applesauce and oats; set aside. In large bowl, beat butter, sugar, brown sugar, egg and vanilla until well blended. Add applesauce mixture; blend well. Stir together flour, cocoa, baking soda and cinnamon, if desired. Add to butter mixture, blending well. Stir in peanut butter chips. Fill muffin cups 3/4 full with batter.

Bake 22 to 26 minutes or until wooden pick inserted in center comes out clean. Cool slightly in pan on wire rack. Sprinkle muffin tops with confectioners' sugar, if desired. Serve warm.

Variation: Omit peanut butter chips, add one cup of semi-sweet chocolate chips.

Peanut Butter and Fudge Swirl Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/2 cup sugar
1/4 cup creamy peanut butter
2 cups thawed COOL WHIP
Whipped Topping
1 (6 ounce) OREO Pie Crust
1/4 cup hot fudge ice cream
topping, warmed

Directions

Beat cream cheese, sugar and peanut butter in large bowl with mixer until blended. Gently stir in COOL WHIP.

Spoon into crust; drizzle with fudge topping. Swirl gently with knife.

Refrigerate 4 hours or until firm. Refrigerate leftovers.

Never-Fail Fudge

Ingredients

4 cups confectioners' sugar
1/2 cup unsweetened cocoa powder
6 tablespoons butter
1/4 cup milk
1 tablespoon vanilla extract
1/4 teaspoon salt
1 cup chopped pecans

Directions

Butter a 9x9 inch dish.

Combine sugar, cocoa, butter, milk, vanilla and salt in the top of a double boiler over simmering water. Cook, stirring, until smooth. Remove from heat and beat until mixture loses its gloss. Stir in chopped nuts and pour quickly into prepared pan.

Let cool completely before cutting into squares.

Easy Vegan Peanut Butter Fudge

Ingredients

3/4 cup vegan margarine
1 cup peanut butter
3 2/3 cups confectioners' sugar

Directions

Lightly grease a 9x9 inch baking dish.

In a saucepan over low heat, melt margarine. Remove from heat and stir in peanut butter until smooth. Stir in confectioners' sugar, a little at a time, until well blended. Pat into prepared pan and chill until firm. Cut into squares.

Chocolate Fudge Pops

Ingredients

1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup white sugar
3 cups milk

Directions

In a mixing bowl, combine pudding, sugar, and milk. Pour mixture into small plastic cups (if you do not have ice pop molds) and freeze. When set, place a wooden craft sticks into them if you are using plastic cups. Serve when frozen.

Hot Fudge Sauce II

Ingredients

2 cups semisweet chocolate chips
1 cup butter
4 cups confectioners' sugar
2 2/3 cups evaporated milk
1 teaspoon vanilla extract
1/8 teaspoon salt

Directions

In a large saucepan, combine the chocolate chips and butter. Cook and stir over low heat until melted.

Gradually mix in the sugar and milk. Increase heat to a boil. Cook, stirring constantly, for 8 minutes. Remove from heat, and then stir in vanilla and salt. Serve warm. Store in refrigerator.

Double Fudge Kahlua Brownies

Ingredients

Batter:

4 (1 ounce) squares unsweetened chocolate
1 cup butter
3/4 teaspoon black pepper
4 large eggs
1 1/2 cups sugar
1 1/2 teaspoons vanilla
1/3 cup Kahlua
1 1/3 cups sifted all purpose flour
1/2 teaspoon salt
1/4 teaspoon baking powder
1 cup chopped walnuts or sliced toasted almonds

Kahlua Quick Fudge Frosting:

2 (1 ounce) squares unsweetened chocolate
1 (1 ounce) square semi-sweet chocolate
2 tablespoons butter
3 tablespoons Kahlua
2 tablespoons heavy cream
2 cups sifted powdered sugar

Directions

Conventional method: Line bottom of 13x9 inch baking pan with cooking parchment.

Preheat oven to 350 degrees F.

Melt chocolate and butter with pepper over low heat. Leave to cool.

Beat eggs with sugar and vanilla until blended. Stir in cooled chocolate mixture, then Kahlua.

Resift flour, salt and baking powder into mixture and stir well until blended and then add nuts and turn into baking pan.

Bake for approximately 25 minutes, until wooden pick inserted into center comes out clean. Be careful not to over bake.

Leave in pan to cool.

Prepare Kahlua Quick Fudge Frosting: Melt chocolates with butter over a low heat.

Heat Kahlua and heavy cream together.

Combine chocolate and Kahlua mixtures with powdered sugar and beat until well blended and thick. If necessary, beat in a little extra powdered sugar for good spreading consistency.

Frost brownies immediately as mixture stiffens upon cooling. Sprinkle with additional nuts, if desired.

Cut in about 30 squares or bars.

Chocolate Peanut Butter Fudge

Ingredients

3 cups white sugar
1 cup evaporated milk
1/4 cup cocoa
1/2 cup peanut butter
1 tablespoon butter

Directions

Butter one 9x9 inch pan.

Combine the sugar, evaporated milk and cocoa in saucepan. Stir over high heat until mixture comes to a rolling boil. Lower heat to medium and continue cooking to a soft ball stage.

Remove from heat, add peanut butter and margarine. Beat by hand until creamy; pour into prepared pan. Allow to cool and cut into squares.

Almond Cherry Fudge

Ingredients

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1/2 cup chopped almonds
1/2 cup red candied cherries, chopped
1 teaspoon almond extract

Directions

Line an 8-in. square pan with foil and grease the foil; set aside. In a microwave-safe bowl, combine chocolate chips and milk. Cover and microwave on high for 1 to 1-1/2 minutes or until chips are melted; stir until smooth. Stir in the almonds, cherries and extract. Spread into prepared pan. Cover and chill for 2 hours or until set.

Using foil, lift fudge out of pan. Discard foil; cut fudge into 1-in. squares. Store in the refrigerator.

Hot Fudge Ice Cream Bar Dessert

Ingredients

1 (16 ounce) can chocolate syrup
3/4 cup peanut butter
19 ice cream sandwiches
1 (12 ounce) container frozen
whipped topping, thawed
1 cup salted peanuts

Directions

Pour the chocolate syrup into a medium microwave safe bowl and microwave 2 minutes on high. Do not allow to boil. Stir peanut butter into hot chocolate until smooth. Allow to cool to room temperature.

Line the bottom of a 9x13 inch dish with a layer of ice cream sandwiches. Spread half the whipped topping over the sandwiches. Spoon half the chocolate mixture over that. Top with half the peanuts. Repeat layers. Freeze until firm, 1 hour. Cut into squares to serve.