

# Fudge

Although requiring time and preparation, fudge's dense, rich flavor is well worth the effort.

## Melting Chocolate

When using real chocolate as an ingredient such as in fudge, just melt and use, tempering is not necessary.

**Microwave Method:** Place the chocolate in a microwave safe bowl. If using block chocolate, chop in small pieces before melting. Microwave on high for 40 seconds. Stir. Microwave on high for another 30 seconds.

Stir. Continue heating for only a few seconds at a time until fluid, always stirring in-between.

**Double Boiler Method:** Fill bottom part of double boiler about 1/3 full of water. Heat to nearly boiling point.

Take the pan off the stove. Place the top pan containing the chocolate on the bottom pan with the hot water.

Stir until the chocolate is fluid. Never have the top pan over the bottom pan when the bottom pan is on the stove as it may ruin the chocolate.

## Melting Candy Coatings

**Microwave Method:** Place wafers in a microwave safe bowl. Microwave for 40 seconds. Stir. Microwave for 30 seconds. Stir. Continue microwaving only a few seconds at a time, stirring each time, until wafers are nearly melted. Remove from microwave and stir until all the wafers are melted.

**Double Boiler Method:** Bring water to nearly boiling in the bottom double boiler pan. Take pan off stove. Put wafers in the top pan of the double boiler. Place the pan over the bottom pan containing the hot water. Stir until the wafers are fluid.

Important: never have the top pan over the bottom pan when the bottom pan is on the stove. Too much heat, water or steam ruins the candy.

## Basic Fudge

1 pound real milk chocolate

1/2 cup fancy mixed nuts

14 ounce can sweetened condensed milk

Combine melted chocolate and sweetened condensed milk. Add fancy mixed nuts. Blend well. Spread into a lined 8" x 8" pan. Let set. Cut into pieces and wrap tightly, or dip each piece in candy coating.

Create your own "ultimate" fudge using your creativity and the basic fudge recipe. Change the real milk chocolate to dark chocolate or white chocolate. Add any "crunchy based" candy or nuts to the chocolate such as macadamia nuts, peppermint crunch, or toffee pieces.

## Turtle Fudge

1 pound real milk chocolate

1 cup caramel bits

14 ounce can sweetened condensed milk

1 cup pecan pieces

1 teaspoon vanilla

Combine melted chocolate and sweetened condensed milk. Add vanilla, caramel and pecans. Blend well. Spread into a lined 8" x 8" pan. Let set. Cut into pieces and wrap tightly, or dip each piece in candy coating.

## Pumpkin Spice Fudge

3/4 pound orange candy coating, melted

1/8 teaspoon cinnamon oil

1/4 pound butterscotch candy coating, melted

1/8 teaspoon nutmeg oil

14 ounce can sweetened condensed milk

3/4 teaspoon pumpkin pie spice powder

Combine melted coatings and sweetened condensed milk. Add flavorings and spices. Blend well. Spread into a lined 8" x 8" pan. Let set. Cut into pieces and wrap tightly, or dip each piece in candy coating.

## Rocky Road Fudge

1 pound milk chocolate, melted

1 teaspoon vanilla extract

1/2 cup chopped pecans

14 ounce can sweetened condensed milk

1 cup miniature marshmallows

Stir nuts and marshmallows into melted chocolate. Add condensed milk and vanilla and stir until all ingredients are incorporated. Spread mixture onto a parchment paper lined 7" x 7" pan. Let set, then cut.

