

FANTASTIC FUDGE RECIPES EBOOK



Foolproof Dark Chocolate Fudge

- 3 C semisweet chocolate chips
- 1 can (14 oz.) sweetened condensed milk
- dash salt
- 1 C chopped walnuts
- 1 1/2 tsp. vanilla

In heavy saucepan over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in walnuts and vanilla. Spread evenly into aluminum foil lined 8 or 9 inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature.

Triple Chocolate Fudge

- 3 1/3 C sugar
- 1 C butter
- 1 C packed dark brown sugar
- 1 can (12 oz) evaporated milk
- 32 large marshmallows, halved
- 2 cups (12 oz) semisweet chocolate chips
- 2 milk chocolate candy bars (7 oz each), broken
- 2 squares (1 oz each) semisweet baking chocolate, chopped
- 1 tsp. vanilla extract
- 2 C chopped pecans

In a large saucepan, combine first four ingredients. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil and boil for 5 minutes, stirring constantly. Remove from the heat and stir in marshmallows until melted. Stir in chocolate chips until melted. Add chocolate bars and baking chocolate and stir until melted. Fold in vanilla and pecans. Pour into a greased 15" x 10" x 1" baking pan. Chill until firm. Cut into squares. Makes about 5 1/2 pounds

Quick & Easy Microwave Peanut Butter Fudge

12 oz. semisweet chocolate chips
12 oz. peanut butter
14 oz. sweetened condensed milk

In a 1-1/2 quart microwave-proof bowl, melt chocolate and peanut butter on high power for 3 minutes. Stir well. Add milk and stir until well blended. Pour mixture into 8x8 dish lined with waxed paper. Refrigerate to chill. Makes approximately 42 pieces

Coconut Fudge Balls

2/3 c. evaporated milk
2 1/2 c. powdered sugar
12 oz. semi sweet chocolate bits
1 c. chopped nuts
7 oz. or more coconut

Mix chocolate bits and milk and microwave until melted (about 3 minutes). Stir in sugar, and nuts. Chill 1/2 hour. Roll into balls. Color coconut and roll balls in the coconut.

FUDGE RUM BALLS

1 pkg. Duncan Hines Moist Deluxe Butter Recipe Fudge Cake Mix

1 c. finely chopped pecans or walnuts

1 Tbs. rum extract

2 c. sifted confectioners' sugar

1/4 c. unsweetened cocoa

Pecans or walnuts, finely chopped

1. Preheat oven to 375 degrees F. Grease and flour 13x9x2 inch pan. Prepare, bake and cool cake following package directions.

2. Crumble cake into large bowl. Stir with fork until crumbs are fine and uniform in size. Add 1 cup nuts, rum extract, confectioners' sugar and cocoa. Stir until well blended.

3. Shape heaping tablespoonfuls mixture into balls. Garnish by rolling balls in finely chopped nuts. Press firmly to adhere nuts to balls. Makes 6 dozen.

Tip: Substitute real rum for rum extract..

Chocolate Fudge Bars

- 1 Stick Butter
- 2 oz. Unsweetened Baking Chocolate Squares
- 1 c Sugar
- 2 Eggs
- 1 c Flour
- 1/2 tsp Salt
- 1/2 tsp Baking Soda
- 1/2 tsp Vanilla Or Peppermint Extract
- 1 c Chocolate Chips
- Glaze
- 1 c Powdered Sugar
- 1 Tbs Milk -- or more
- 1/2 tsp Peppermint Extract

Melt the butter and the unsweetened chocolate. When the bowl is cool, add the sugar, beat in the eggs, mix in the flour, the salt, and the baking soda. Add the vanilla. Spread into a greased jellyroll pan.

Sprinkle with the chocolate chips, and bake at 350 F for 8 minutes or so.

Glaze: Mix up the ingredients. It should be like a glaze that will pour, thickly. Add a couple of drops of food coloring if desired. When the cookies come out of the oven, spread the glaze. Cool slightly, and cut while still warm.

Fudge Brownie Sundae

1 c Flour
3/4 c Sugar
1/4 c Cocoa powder
2 tsp Baking powder
1/2 tsp Salt
1/2 c Milk; skim suggested
1/4 c Applesauce
1 tsp Vanilla extract
3/4 c Brown sugar
1/4 c Cocoa powder
1 3/4 c Water; hot

Preheat oven to 350. Spray an 8" square pan with cooking spray. In a large mixing bowl, combine flour, sugar, cocoa, baking powder and salt. Add milk, applesauce and vanilla to dry ingredients and stir to blend. Spoon batter into pan.

In a medium size bowl, combine brown sugar, cocoa and hot water. Stir to blend. Pour over batter in prepared pan.

Bake for 40 minutes. Remove cake from oven and cool in pan.

Serve with school of lowfat frozen yogurt and spoon the chocolate sauce that has formed on the bottom of the pan over the brownies as a topping.

Fudge Brownies

2 c Chocolate chips
1/4 c Margarine
2 c Biscuit baking mix
1 can Sweetened condensed milk
1 Eggs; beaten
1 tsp Vanilla

Preheat oven to 350 degrees F. In large saucepan, over low heat, melt 1 cup chips with margarine; remove from heat. Add biscuit mix, condensed milk, egg and vanilla.

Stir in remaining chips. Turn into well-greased 13x9" pan.

Bake 20 to 25 minutes or until brownies begin to pull away from sides of pan. Cool. Garnish as desired. Cut into bars.

Kahlua Fudge Brownies

1 1/2 c Flour -- sifted
1/2 tsp Baking powder
1/2 tsp Salt
2/3 c Butter
3 Squares unsweetened baking
Chocolate
3 large Eggs
2 c Sugar
1/4 c + 1 Tbs Kahlua
3/4 c Walnuts -- chopped

Grease a 9" square pan. Preheat oven to 350 F. Sift flour, baking powder, and salt together. Melt butter and chocolate together over low heat. Beat eggs and sugar until light. Add flour mixture, chocolate mixture and 1/4 cup Kahlua. Blend well. Stir in nuts. Bake 30 minutes or until done. Cool in pan. Brush with remaining Kahlua.

Saucepan Fudge Brownies

1/2 c Butter Or Margarine; Melted
2 oz. Chocolate; Unsweetened
1 c Sugar
2 Eggs; Large
1 tsp Vanilla
3/4 c Flour; Unbleached
1/2 c Nuts; Chopped

Melt butter or margarine and chocolate in a saucepan. Remove from heat; stir in 1 cup sugar. Blend in eggs, one at a time. Add vanilla. Stir in flour and nuts and mix well. Spread in greased 8 X 8 X 2-inch baking pan. Bake at 350 degrees for 30 minutes. Cool; cut into squares. Makes 16 brownies.

Toffee Fudge Brownies

6 Heath bars; 6 3/8 oz.; broken
1 c Walnuts; chopped
1 1/4 c Sugar
5 oz. Unsweetened chocolate; chop
1/2 c Butter; soft
4 Eggs
1 Tbs Vanilla
1/4 tsp Salt
2/3 c Flour

Position rack in center of oven and preheat to 325~F. Grease and flour 9 inch square baking pan. STEEL KNIFE: Combine toffee and walnuts in work bowl and chop coarsely using 6 to 8 on/off turns. Remove from work bowl and set aside. Combine sugar and chocolate in work bowl and mix using 6 on/off turns, then process until chocolate is as fine as sugar, about 1 minute. Add butter and blend 1 minute. Add eggs, vanilla and salt and blend until fluffy, about 40 seconds, stopping as necessary to scrape down sides of work bowl. Add flour and

toffee mixture and blend using 4 to 5 on/off turns, just until flour is incorporated; do not overprocess (remove Steel Knife and blend mixture gently with spatula if necessary to mix in flour completely). Turn batter into prepared pan, spreading evenly. Bake until tester inserted in center comes out almost clean, about 50 minutes (for firmer, cakelike brownies, bake about 5 minutes longer). Let cool in pan on rack. Cut into 1 3/4-inch squares. Store in airtight container. These are dark, moist and crunchy with bits of toffee candy.

Best Chocolate Cake with Fudge Frosting

2 c Flour
2 c Sugar
1/2 c Shortening
3/4 c Water
3/4 c Buttermilk
1 tsp Baking soda
1 tsp Salt
1 tsp Vanilla
1/2 tsp Baking powder
2 Eggs
4 oz. Unsweetened chocolate, melted and cooled
Fudge frosting (see below)

Heat oven to 350 degrees F.

Grease and flour 13 x 9 x 3 pan, 3 8" round pans or 2 9" round pans.

Beat all ingredients except fudge frosting in a large bowl on low speed for 30 seconds, scraping bowl constantly. Beat on high speed for 3 minutes, scraping bowl constantly. Pour into pan(s).

Bake for 40-45 minutes (rectangle pan) or 30-35 minutes (round pans), or until wooden pick comes out clean. Cool rounds 10 min.; remove from pans. Cool completely. Frost.

Fudge Frosting

2 c sugar
1/2 c shortening
3 oz. unsweetened chocolate
2/3 c milk
1/2 tsp salt
2 tsp vanilla

Mix all ingredients except vanilla in a 2 1/2 quart saucepan. Heat to a rolling boil, stirring occasionally. Boil 1 minute without stirring. Place saucepan in a bowl of ice and water. Beat until frosting is smooth and of spreading consistency; add vanilla.

Blender Double Fudge Cake

1/4 c Nuts
1 Egg
3 Tbs Shortening
1 c Milk

3 oz. Unsweetened chocolate; Premelted envelopes

1/2 tsp Vanilla
1 1/4 c Flour
1 1/3 c Sugar
1 1/4 tsp Baking powder
1/2 tsp Salt
1/4 tsp Soda
1/2 c Semisweet chocolate pieces

Heat oven to 350 degrees F. Grease and flour baking pan, 9x9x2". Measure nuts into blender; chop on low speed. Set nuts aside. In order listed, measure remaining ingredients except chocolate pieces into blender. Blend 30 seconds on high speed, stopping blender occasionally to scrape sides with rubber spatula. (Batter may be slightly lumpy). Pour batter into pan. Bake about 35 minutes or until wooden pick inserted in center comes out clean. Immediately sprinkle chocolate pieces over cake. Place baking sheet over pan so contained heat will soften chocolate pieces. Spread softened chocolate evenly over cake; sprinkle with reserved nuts. Serve warm.

To prepare cake with electric mixer, measure all ingredients except nuts and chocolate pieces into large mixer bowl. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes high speed, scraping bowl occasionally. Bake as directed.

If using self-rising flour, omit baking powder and salt.

Hot Fudge Pudding Cake

1 1/4 c Sugar, divided
1 c All-purpose flour
7 tsp Hershey cocoa, divided
2 tsp Baking powder
1/4 tsp Salt
1/2 c Milk
1/3 c Butter, melted
1 1/2 tsp Vanilla
1/2 c Light brown sugar; packed
1 1/4 c Hot water

Heat oven to 350 degrees. In medium mixing bowl, combine 3/4 cup sugar, flour, 3 Tbsp cocoa, baking powder and salt. Blend in milk, melted butter and vanilla; beat until smooth. Pour batter into square pan, 8 x 8 x 2" or 9 x 9 x 2". In small bowl, combine remaining 1/2 cup sugar, brown sugar and remaining 4 tbsp cocoa; sprinkle mixture evenly over batter. Pour hot water over top; do not stir. Bake 40 minutes or until

center is almost set. Let stand 15 minutes; spoon into dessert dishes, spooning sauce from bottom of pan over top. Garnish as desired.

Hot Fudge Sundae Cake

1 c Flour
2 Tbs Cocoa
1/4 tsp Salt
2 Tbs Salad Oil
1 c Chopped Nuts
1 3/4 c Hottest Tap Water
3/4 c Sugar
2 tsp Baking Powder
1/2 c Milk
1 tsp Vanilla
1 c Brown Sugar
Ice Cream

Heat oven to 350 degrees F. In an ungreased square pan, 9" X 9" X 2", stir together flour, sugar, 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 for 40 minutes. Let stand for 15 minutes. Spoon into dessert dishes or cut into squares. Invert each square onto dessert plate. Top with ice cream and spoon sauce over each square.

Chocolate Fudge Shake

2 c Cold 2% lowfat milk

1 pkg (4-serving size) Jell-O Chocolate Fudge Flavor Sugar-Free Instant Pudding and Pie

Filling

2 c Crushed ice

Pour milk into blender container. Add remaining ingredients; cover. Blend at high speed 15 seconds or until smooth. (Mixture will thicken as it stands. Thin with additional milk, if desired.) Makes 4 cups or 4 servings.

Chocolate Fudge Frosting

1 c Granulated sugar

4 Tbs Unsweetened cocoa

3/4 c Milk (whole milk is best)

1 Tbs Butter or margarine

1 tsp Vanilla

Combine sugar, cocoa and milk in small heavy saucepan; cook until mixture begins to boil. Cover, cook for 2-3 minutes until steam washes sugar crystals down from sides of pan. Uncover, reduce heat and cook without stirring until mixture reaches soft ball stage (234 degrees). Remove from heat. Cool mixture until it reaches temperature of 110. Add butter and vanilla, stirring until butter is dissolved. Pour over warm cake. Yield enough to cover a 13x9 inch cake. Frosting not suitable for layer cake.

10 Minute Fudge

3 oz. Chocolate, unsweetened;
3 - 4 Tbs Margarine
4 1/2 c Sugar, powdered
1/3 c Milk, instant nonfat dry
1/2 c Syrup, light corn
1 Tbs Water
1 tsp Vanilla extract 1/2 c Nuts; chopped (opt.)

Melt chocolate and margarine in top of 2 quart double boiler. Sift together powdered sugar and dry milk. Stir corn syrup, water, and vanilla into chocolate mixture. Stir in sugar and dry milk in two additions. Continue stirring until mixture is well blended and smooth. Remove from heat; stir in nuts. Turn into greased 8-inch square pan. Cool. Cut into squares.

Apple Peanut Butter Fudge

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

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

Baked Fudge Drops

2/3 c Sweetened condensed milk

1/8 tsp Salt

1 1/2 c Cocoanut

1/4 tsp Vanilla

Mix all well and drop from tsp. onto greased baking sheet.

Decorate with bright colored candies and bake in moderate 350 degrees F oven for 15 minutes.

Bourbon Fudge

- 2 c Semisweet chocolate chips
- 1 can 14 oz. sweetened condensed milk
- 1/4 c Maker's Mark
- 1/2 tsp Orange extract
- 1 pkg oz slivered almonds

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

Buttermilk Fudge

- 1 Stick of margarine
- 2 c Sugar
- 1 c Buttermilk to which
- 1 tsp Soda has been added
- 2 Tbs White syrup
- 1 tsp Vanilla
- 1 c Chopped nuts

Cook to soft ball stage (drop in cold water to test), gets done before candy thermometer reaches soft ball. Add 1 tsp. vanilla

and 1 cup of chopped nuts. Beat until it loses its gloss and pour into a buttered plate. This foams a lot so cook slowly in a large container.

Butterscotch Fudge

1 c Sugar
1/2 c Butter
3/4 tsp Salt
7 1/2 oz. Jar marshmallow creme
5 1/3 oz. Can evaporated milk
12 oz. Butterscotch chips
1/2 tsp Vanilla
1/2 c Pecans, chopped

Combine the sugar, butter, salt, marshmallow creme, and milk in a heavy saucepan. Cook to rolling boil over medium low heat. Continue to boil for 5 full minutes, stirring frequently. Remove from heat and add butterscotch chips, vanilla, and pecans. Stir until chips are melted. Pour into well-buttered 9x9 inch square pan. Cool and cut into squares.

Candy Bar Fudge

1/2 c Butter or margarine
1/3 c Baking cocoa
1/4 c Packed brown sugar
1/4 c Milk
3 1/2 c Confectioners' sugar
1 tsp Vanilla extract
30 Caramels, unwrapped
1 Tbs Water
2 c Salted peanuts

1/2 c Semisweet chocolate chips
1/2 c Milk chocolate chips

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

Caramel Fudge

3 c Sugar
1 c Cream
1/4 c Butter
2 Tbs White corn syrup
1/8 tsp Salt

In a heavy pan or skillet lightly brown 1 cup sugar. Slowly add cream, remaining sugar, butter, syrup and salt. Cook to soft ball stage or 235-degrees on candy thermometer. Remove from heat; beat until thick. Pour in buttered platter.

Cheese Fudge

1 c (2 sticks) butter, softened
8 oz. Pasteurized process cheese, cubed
1 1/2 lb Powdered sugar
1/2 c Cocoa
1/2 c Nonfat dry milk
2 tsp Vanilla
2 c Coarsely chopped nuts

In a large saucepan over medium heat melt butter and cheese, stirring frequently. Remove from heat. Sift together sugar and cocoa; add to cheese, mixing well. Stir in nonfat dry milk, vanilla and nuts. Turn into a 9x9x2-inch pan. Chill until firm. Makes 3 pounds.

Cherry Vanilla Fudge

3 c Sugar

1/2 tsp Salt

1 c Light cream

1/2 c Milk

1/4 c Light corn syrup

2 Tbs Butter or margarine

2 tsp Vanilla

1 c Candied cherries; quartered
Combine sugar, salt, cream, milk, corn syrup and butter in a large heavy saucepan.

Cook over medium heat, stirring constantly, until mixture comes to boiling. Continue cooking, stirring occasionally, until candy thermometer reaches 238 F. (softball stage)

Remove from heat, leaving thermometer in the saucepan. Cool to 100 F. Add vanilla. Beat briskly until fudge thickens and begins to lose its gloss. Stir in cherries.

Pour into buttered 8" square pan. Cool. Cut into squares when firm. Makes 1 3/4 pounds

White Chocolate-Cherry Almond Fudge

1 1/2 cup granulated sugar
2/3 cup milk (whole)
1/2 stick (1/4 c) butter or margarine (not spread)
1 1/2 cup white chocolate chips (vanilla chips)
1 tsp. vanilla extract
1/2 cup sliced almonds, toasted
1/2 cup dried cherries or cranberries
Line a 8" square pan with foil; grease foil.

Mix sugar and milk in a heavy 3 quart saucepan. Add butter and bring to a boil over medium heat, stirring constantly.

Without stirring, boil vigorously 5 min. Remove from heat. Add chips and vanilla. Stir, then whisk until chips melt and mixture is smooth.

Stir in almonds and cherries; spread in prepared pan.

Refrigerate 6 hours until firm. Invert pan, peel off foil, invert fudge and cut in 1" squares.

White Fudge

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

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

Chocolate Glaze

- 1/2 c Semisweet chocolate chips
- 2 tb Butter
- 1 tb Light corn syrup
- 1 ts Vanilla

Combine chocolate chips, butter, and corn syrup in saucepan. Stir over low heat until chocolate is melted. Remove from heat and add vanilla.

Chocolate Rum Glaze

4 oz Bittersweet Chocolate
6 tb Butter
1 tb Light corn syrup
1 tb Dark rum (optional)

In heavy saucepan on low heat, melt broken chocolate with butter, stirring constantly until smooth. Remove from heat.

Stir in corn syrup and rum. Place torte upside down on a rack over tray to catch excess glaze. Spread a very thin layer of glaze over top and sides of torte to set surface. Chill

15 minutes to firm glaze. Reheat remaining glaze to thin and pour over top and sides of torte. When glaze is firm, remove cake from rack to large plate.

Decorate top and sides with shaved chocolate, if desired. For shiny glaze, store cake at room temperature until serving time.

Chocolate Yeast Bread Glaze

1 c Powdered sugar

3 tb Cocoa

2 tb Butter, softened

1 ts Vanilla

2 tb Milk

Combine ingredients. Use as glaze for Chocolate Yeast Bread.

Dark Chocolate Glaze

4 oz Ghirardelli Sweet Dark Chocolate

3 tb Butter

1 tb Milk

1 tb Light corn syrup

1/4 ts Vanilla

1/3 c Ground or chopped almonds or walnuts

In small, heavy saucepan or microwave oven on medium, melt broken chocolate with butter. Stir frequently until smooth. Remove from heat. Stir in milk, syrup and vanilla. Place 9" cake layer on rack over a baking sheet. When glaze is cool, pour onto center of cake. Let glaze run down sides. Use spatula to smooth glaze and coat sides. Decorate side of cake with nuts. Chill about 10 minutes to set glaze.

Quick Chocolate Glaze

- 1 c Sifted dark unsweetened cocoa
- 2/3 c Heavy cream
- 1/3 c Unsalted butter
- 1 1/3 c Sugar
- 1 ts Vanilla

Combine cocoa, heavy cream, butter and sugar in a saucepan. Over low heat cook, stirring constantly, until smooth and thick, about 5 minutes. Remove from heat, add vanilla. Drizzle glaze over slices of almond cake topped with ice cream. Store remaining glaze in covered jar, in the refrigerator for several weeks; reheat to boiling before reusing.

Rich Chocolate Glaze

- 1 c Confectioners sugar
- 3 tb Butter, softened
- 2 tb Hot tap water
- 1 oz Baking chocolate
- 1/2 ts Vanilla

In small mixer bowl, beat confectioners sugar, butter, water, chocolate and vanilla until smooth. Pour drizzle over cake. Makes 3/4 cup glaze.