

Triple Chocolate Fudge



PREPARATION TIME
30 minutes



COOKING TIME
none



PERFECT PARTNER
lemon tea



To get the most mileage out of your ingredients, don't let the pan eat up all your fudge!

Use a heavy saucepan set over low heat to prevent the chocolate from sticking.

SHOPPING LIST

- cream cheese
- confectioners' sugar
- chopped pecans
- unsweetened chocolate

ON HAND

- vanilla extract • salt

INGREDIENTS

- 4 squares (4 ounces) unsweetened chocolate
- 2 (3-ounce) packages cream cheese, softened
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1 pound confectioners' sugar, sifted
- 1 cup chopped pecans or walnuts

MAKES **64** SQUARES

COOKIN' *Express*

- Softening cream cheese beforehand will allow for easier mixing. Microwave on **HIGH** for 20 seconds, or leave unwrapped cream cheese on top of the oven while preheating.
- Look for small packets of “premelted” chocolate in the baking section of the supermarket. One packet equals one square.

Make Ahead

Keep an extra batch of fudge in your freezer for last minute gifts. Prepare fudge as recipe directs; layer between waxed paper in airtight containers. Freeze for up to 1 month.

♦ VARIATION

Eliminate pecan pieces and garnish each square with a pecan half or add 1/2 teaspoon mint or orange extract with the vanilla.

1 Line an 8-inch square pan with waxed paper or foil; set aside. Melt chocolate in a saucepan over low heat, stirring frequently. Remove from heat; cool slightly.



2 Beat cream cheese with an electric mixer until creamy. Add vanilla and salt. Gradually add confectioners' sugar, beating continually, until smooth.

3 Beat melted chocolate into the cream cheese mixture. Add pecans and mix well with a wooden spoon.



4 Pour fudge into prepared pan. Refrigerate until firm, about 1 hour. Cut into 1-inch squares.