

Fudge It!

We are entering the sweet-tooth season of the year, when even the busiest of us has a few visions of sugarplums. If we count calories all year long, and restrain from giving in to that craving for a taste of candy, who can resist a piece of dark, rich, homemade fudge at Christmas time? The nice thing about fudge-making is that it is not difficult. Most children enjoy taking on the job when the family is preparing holiday sweets together. The variety offered here will please any fudge fancier. When cut into squares and arranged in pretty dishes with a bow attached, fudge makes an ideal gift for your favorite sweet tooth.



SANTA'S FUDGE

Butter sides of a heavy 3-quart saucepan. Combine 2 cups granulated sugar, 1/3 cup cocoa, dash salt, 1/2 cup water, and 2 Tbsp. margarine. Cook over medium heat, stirring constantly, until sugar dissolves and mixture comes to a boil. Cook to soft-ball stage. Immediately remove pan from heat. Cool to lukewarm; do not stir. Add 1 tsp. vanilla. Beat vigorously until fudge becomes very thick and starts to lose its gloss. Quickly stir in 1/2 cup chopped walnuts. Spread in buttered 8x8x2-inch pan. Cut into squares when firm.

BLOND OPERA FUDGE

- 2 c. granulated sugar
- 1/2 c. milk
- 1/2 c. light cream
- 1 Tbsp. light corn syrup
- 1/2 tsp. salt
- 1 Tbsp. butter
- 1 tsp. vanilla
- 1/4 c. chopped candied cherries

Butter sides of a heavy quart saucepan. Combine sugar, milk, cream, corn syrup and salt. Cook over medium heat, stirring constantly, until sugar dissolves and mixture boils.

Cook to soft-ball stage. Remove from heat and cool. Do not stir. Add butter and vanilla. Beat vigorously until mixture becomes very thick and starts to lose its gloss. Stir in chopped cherries and spread in buttered 9x5x3-inch pan. When firm, cut into squares.

RAISIN PISTACHIO FUDGE

- 1- 1/2 c. sugar
- 1/2 c. evaporated milk
- 1 6-oz. pkg. chocolate chips
- 1- 1/2 c. miniature mar-shmallows
- 1/2 c. chopped pistachio nuts
- 1/2 c. raisins

Dissolve sugar in evaporated milk and boil 5 minutes, stirring constantly. Remove from heat and add chocolate chips and marshmallows and stir until melted. Add nuts and raisins and stir until fudge begins to thicken. Pour into greased 8x8x2-inch pan. Cool at room temperature and cut into squares.

Melt margarine and chocolate together, gradually beating in sugar. Add eggs one at a time, beating after each addition. Add vanilla. Sift flour and salt; add to chocolate mixture.

Add nuts. Spread in buttered 9x9x2-inch pan. Bake at 350 degrees for 30 minutes or until done. Cool and cut into squares.

BAKED FUDGE

- 1/2 c. margarine
- 3 squares unsweetened chocolate
- 2 c. sugar
- 3 eggs
- 1 tsp. vanilla
- 1- 1/2 c. flour
- 1/2 tsp. salt
- 1 c. chopped nuts

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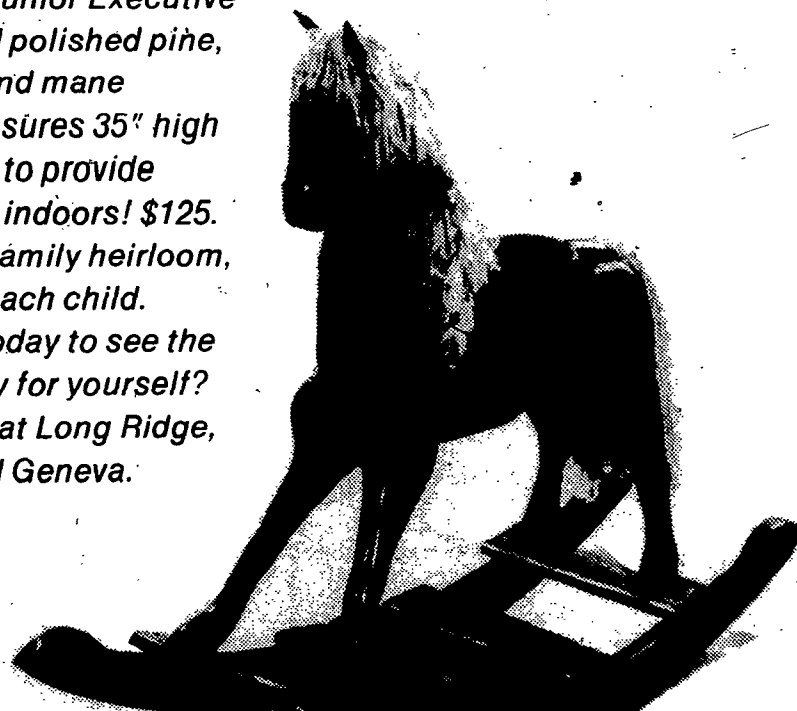
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