

Holiday Candy & Fudge



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PECAN PRALINES

1 cup of brown sugar
1 cup of sugar
1 cup of milk
1 tablespoon of maple syrup
1 tablespoon of butter
1/8 teaspoon of salt
1 cup of chopped pecans

Combine sugars and milk. Cook over low heat, stirring constantly until sugars are dissolved and mixture boils. Cook until thermometer registers 224. Add butter and pecans. Cook until a small amount of mixture forms a soft ball when dropped in cold water. Cool quickly to lukewarm. Stir in maple syrup and heat until thick. Drop on a buttered surface and flatten out into patties.

RASPBERRY DIVINITY

3 cups of sugar
1 – 3 oz. Package of raspberry gelatin
1/2 cup of flaked coconut
2 egg whites, stiffly beaten
3/4 cup of light corn syrup
1 cup of chopped pecans
3/4 cu of water

Combine sugar, corn syrup, and water. Bring to a boil, stirring constantly. Reduce heat and cook to hard ball stage. Combine beaten egg whites and gelatin - beat until mixture forms stiff peaks. Pour hot syrup slowly into egg whites, beating until candy loses gloss and holds shape. Fold in coconut and nuts (optional). Pour into greased 9 inch square pan. Top with rows of chopped nuts and coconut.

CHOCOLATE TURTLES

For The Turtles:

2 squares of chocolate
1/2 cup of margarine
2 eggs
3/4 cup of sugar
1 cup of flour
1 teaspoon of vanilla

For The Icing:

1/2 square of chocolate
1/2 cup of brown sugar
1/4 cup of water
2 1/2 tablespoons of butter
Powdered sugar

Melt 2 squares of chocolate and 1/2 cup of margarine. Beat 2 eggs. Add sugar. Fold chocolate mixture into egg mixture. Fold in 1 cup flour and 1 teaspoon vanilla. Drop by teaspoon on hot waffle iron (low). Bake 50 seconds. Cool and frost. ICING: Boil chocolate, brown sugar, water, and butter 3 minutes. Take off heat. Add powdered sugar until thick. Put on turtles. Sprinkle with ground nuts.

COCONUT BON BONS

3/4 cup of instant potatoes (2 servings cooked, but not seasoned)

4 cups of flaked coconut

1 – 16 oz. package of powdered sugar

1 teaspoon of almond extract

Stir together the instant potatoes, coconut, powdered sugar, and the almond extract, mixing thoroughly.

Refrigerate the mixture for 1 to 2 hours. Melt a 12 ounce bag of semi-sweet chocolate chips and 1/3 of a bar of paraffin wax in a double boiler. Shape the coconut mixture into small balls and dip in the melted chocolate. Lay on waxed paper until cool.

MARTHA WASHINGTON CANDY

- 1 can of Eagle Brand milk
- 2 lbs. of powdered sugar
- 1 stick of margarine, melted
- 1 teaspoon of vanilla
- 1 lb. of pecans, chopped
- 1/4 lb. of paraffin wax
- 1 giant package of semi-sweet chocolate chips

Mix the first five ingredients together well. Shape into small balls and drop on wax paper and chill in ice box.

Melt wax and chocolate chips in double boiler and dip candy with a toothpick in chocolate then set on the wax paper.

OLD FASHION PEANUT BRITTLE

2 cups of sugar
1 cup of water
1 tablespoon of butter or margarine
1 to 2 cups of peanuts
1 cup of light corn syrup
3/4 teaspoon of salt
1 teaspoon of soda

Mix sugar and water, syrup in heavy cast iron skillet over moderate heat. Heat until thermometer reaches 236 degrees (takes 15 to 20 minutes). Add butter and salt. Add soda last, stirring. Pour into cookie sheet.

ALMOND BARK CANDY

1 lb. of white chocolate

1/2 cups of raisins

1/2 cup of almonds, chopped

Melt chocolate until smooth. Add raisins and almonds. Pour onto wax paper - this will be a thin candy. Let cool then break into pieces.

COCONUT JOYS

1/2 cup of butter or margarine
2 cups of powdered sugar
3 cups of shredded coconut
2 squares (1 oz. each) of unsweetened chocolate

In top of double boiler melt margarine. Remove from heat. Add sugar and coconut; mix well. Shape rounded teaspoonfuls of coconut mixture into balls. Make a depression in the center of each ball and place on a platter or cookie sheet. Set aside. Melt chocolate in the top of clean double boiler. Fill centers of coconut balls with melted chocolate and chill until firm.

CARAMEL SNAPPERS

1 1/2 cups of pecan halves
25 vanilla caramels
1 tablespoon of margarine or butter
1/2 cup of semi-sweet chocolate pieces
1 teaspoon of shortening

Spread pecans into a single layer in a shallow baking pan. Bake in a 350 degree oven about 10 minutes or until toasted, stirring occasionally. Line a baking sheet with foil. Butter the foil. On foil, arrange pecans in groups of 3, flat side down. In a heavy saucepan, combine caramels and margarine. Cook and stir over low heat until melted and smooth. Remove from heat. Drop about 1 teaspoons melted caramel mixture onto each group of pecans. Let caramel pieces stand until firm (about 20 minutes). In a small saucepan, heat chocolate pieces and shortening over low heat, stirring constantly until melted and smooth. Remove from heat, with a narrow spatula. Spread a small amount of melted chocolate mixture over the top of each caramel piece. Let stand until firm. Remove from baking sheet. Store tightly covered. Makes 30 pieces.

MAPLE NUT CANDY

1/2 cup of butter
4 tablespoons of whipping cream
1/2 cup of chopped walnuts
1 lb. of sifted powdered sugar
3/4 teaspoon of maple flavoring

Mix above ingredients with mixer until creamy. Let cool in refrigerator for 2 hours. Roll in small balls and roll in powdered (extra) sugar. Put back in refrigerator for 2 hours to set up. 2 sq.

6 oz. bag of semi-sweet chocolate chips
2 teaspoons of butter
2 inches of wax

Melt in double boiler. Use toothpick to quickly dunk candy into chocolate; set candy on waxed paper and put dab of melted chocolate over toothpick hole. Store in refrigerator or freezer until ready to eat.

FUDGE MELTAWAYS

1/2 cup of butter
1 (1 oz.) square of unsweetened chocolate
1/4 cup of granulated sugar
1 teaspoon of vanilla
1 egg, beaten
2 cups of graham cracker crumbs
1 cup of shredded coconut
1/4 cup of butter
1 tablespoon of milk or cream
2 cups of powdered sugar
1 teaspoon of vanilla
1 1/2 (1 1/2 oz.) square unsweetened chocolate

Melt 1/2 cup butter and 1 square chocolate in saucepan. Blend granulated sugar, 1 teaspoon vanilla, egg, crumbs and coconut into butter-chocolate mixture. Mix well and press into ungreased 11 1/2 x 7 1/2 inch baking dish. Refrigerate. Mix 1/4 cup butter, milk, powdered sugar and 1 teaspoons vanilla. Spread over crumb mixture. Chill. Melt 1 1/2 squares chocolate and spread evenly over chilled filling. Chill again. Cut into small squares before completely firm.

EASY CHRISTMAS DIVINITY

3 cups of sugar
3/4 cup of light corn syrup
3/4 cup of water
2 egg whites
1 (3 oz.) pkg. strawberry or lime flavored gelatin
1 cup of chopped pecans
1/2 cup of shredded coconut (optional)

Combine sugar, corn syrup and water in saucepan. Bring to boiling point. Reduce heat, cook to hard boil stage. Beat egg whites until fluffy. Add dry gelatin gradually, beating until stiff peaks form. Pour syrup slowly into egg white mixture, beating constantly until candy holds shape and loses gloss. Stir in nuts and coconut. Pour quickly into 9 inch buttered pan. Let stand until firm. Dip knife blade into hot water, cut candy as desired.

POTATO CANDY

1 cup of warm unseasoned mashed potatoes
1/2 teaspoon of salt
2 teaspoons of vanilla
2 lbs. of confectioners' sugar
Flavoring (optional)
Coconut (optional)
Chopped nuts (optional)
Dipping chocolate

Combine potatoes, salt and vanilla in a 4 quart mixing bowl. Sift confectioners' sugar over potato, stirring and adding about 1 cup at a time. Mixture will liquefy when first sugar is added, then gradually begin to thicken. When it becomes the consistency of stiff dough, knead it even though all of the sugar hasn't been added or add more sugar to make a stiff dough if needed. Add flavoring, coconut or chopped nuts and mix thoroughly. After kneading, cover with a damp cloth; chill until a small amount can be rolled into a ball. Shape in small balls and dip in melted chocolate, roll in chopped nuts or coconut if desired.

PEPPERMINT PATTIES

8 tablespoons of corn syrup
4 tablespoons of soft butter
3 lbs. of sifted powdered sugar
1 can of condensed milk
Peppermint flavoring
1/2 lb. bar chocolate (sweetened or unsweetened)
1/2 bar of paraffin wax

Combine corn syrup, soft butter, icing sugar, condensed milk. Add 1 peppermint flavoring to taste. Mix well until it kneads like heavy dough. Roll dough to 1/8 inch thick. Use small cookie cutter for patties. Let harden on wax paper, then dip. Melt chocolate and paraffin in tall can over boiling water; cool slightly and then dip patty. Let cool on wax paper.

LAYERED MINT FUDGE

12 oz. package of chocolate chips
1 – 14 oz. can sweetened condensed milk
2 teaspoons of vanilla
1 cup of white chocolate chips
1 tablespoon of peppermint extract
1 drop green food coloring

In heavy saucepan melt chocolate chips and 1 cup of the milk over low heat. Add vanilla. Spread 1/2 the mix into waxed paper-lined 8 or 9-inch square pan. Chill 10 minutes or until firm. Hold remaining mix at room temperature. In heavy saucepan melt white chocolate chips and the rest of the milk. Add peppermint extract and food coloring. Spread on chilled chocolate layer. Chill 10 minutes. Spread remaining chocolate. Chill 2 hours.

HOLIDAY FUDGE

3 cups of sugar
1 cup of milk
2 tablespoons of butter
2 squares of chocolate
1 teaspoon of vanilla
1/2 cup of black walnuts
1/2 cup of figs, chopped
1/2 cup of raisins, chopped

Mix the sugar, milk, butter and chocolate. Cook until a soft ball forms when tested in cold water. Stir frequently during cooking. When fudge is done, remove from fire and set in a cool place. Do not disturb for 20 minutes or more. Add other ingredients. Beat until very stiff. Place in a buttered plate. Take the fudge up in hands and knead for 5 minutes. Pat into a shape 1" thick. Cut in cubes.

PEANUT BUTTER FUDGE

2 cups of sugar

1 cup of milk

Pinch of salt

2 tablespoons of butter

1 teaspoon of vanilla

3/4 cup of crunchy peanut butter or smooth peanut butter

Boil sugar, milk and salt for 10 minutes. Add butter. Continue boiling until mixture forms a soft ball in cold water. Remove from heat. Add vanilla and peanut butter. Beat until mixture starts to set. Pour quickly into buttered pan. Once it starts to set, it hardens fast.

MARSHMALLOW FUDGE

2 1/4 cups of sugar
3/4 cup of evaporated milk
1/4 cup of margarine
1/4 teaspoon of salt
1 cup of marshmallow cream (or 16 lg. marshmallows)
6 oz. package of semi-sweet chocolate chips
1 teaspoon of vanilla
Chopped nuts (optional)

Mix together sugar, evaporated milk, margarine and salt. Then bring to a boil over medium heat, stirring constantly. Remove mixture from heat and add remaining ingredients. Pour into buttered pan and chill.

ROCKY ROAD FUDGE

- 2 tablespoons of margarine
- 1 – 12 oz. package of semi-sweet chocolate chips
- 1 – 14 oz. can of Eagle Brand milk
- 2 cups of dry roasted peanuts
- 1 – 10 1/2 oz. package of miniature marshmallows

In saucepan melt morsels with Eagle Brand and 2 tablespoons margarine. Remove from heat and add peanuts and marshmallows. Stir thoroughly and spread into waxed paper-lined 13 x 9 inch pan. Chill 2 hours.

WHITE FUDGE

2 cups of sugar
1 cup of light cream or evaporated milk
1/2 cup of butter
1/2 cup of flaked coconut
1 teaspoon of vanilla
8 oz. of white almond bark
1 cup of miniature marshmallows
1/2 cup of chopped walnuts

Boil sugar, cream and butter to a soft ball stage (234 degrees). Remove from heat. Add almond bark and marshmallows. Beat until melted. Stir in nuts, coconut and vanilla. Put in 9x9 inch buttered pan. Cut in squares when cool.

WHITE CHOCOLATE FUDGE

2 cup of sugar
3/4 cup of sour cream
1/2 cup of margarine
12 oz. of white chocolate chips
1 – 7 oz. jar of marshmallow cream
3/4 cup of walnuts

Mix together sour cream and margarine bring to full rolling boil, boil to soft ball stage. Remove from heat, add chocolate until melted, add marshmallow creme and nuts, put in greased 8 or 9 inch pan, cool at room temperature, cut in squares. Makes 2 1/2 pounds

SOUR CREAM FUDGE

2 cups of sugar
2 tablespoons of white corn syrup
1 cup of sour cream
1/2 cup of black walnuts
1 teaspoon of vanilla

Mix sugar, corn syrup, butter and sour cream together. Cook over medium heat until reaches the soft ball stage. Cool to room temperature. Beat until thick and pour all at once onto buttered platter. Do not spread top, it will be glossy and uneven.

EAT YOUR HEART OUT FUDGE

1 1/2 cups of powdered sugar
1/4 cup of milk
1/4 teaspoon of salt
1/2 cup of butter
1 – 12 oz. package of chocolate chips
3/4 cup of chunky peanut butter
1/2 teaspoon of vanilla extract

Cut a piece of foil big enough to fit inside and up over the edges of an 8" X 8" X 2" baking dish or pan. Place foil in pan and press against bottom, sides and corners to fit pan. Stir in a large microwave bowl the powdered sugar, milk and salt. Add the butter. Microwave, uncovered for 1 minute on high. Stir. Microwave at high for 1 1/2 minutes. Stir. Microwave 1 1/2 minutes longer or until bubbling. Quickly add chocolate chips, peanut butter and vanilla. Stir until blended. Spoon into foiled pan and press into an even layer. Refrigerate at least 2 hours. Peel off foil. Cut into small squares.

MARBLE FUDGE

- 1 – 12 oz. package of semi-sweet chocolate chips
- 1 – 12 oz. package of butterscotch chips
- 1 cup of peanut butter
- 1 – 10 1/2 oz. package of mini marshmallows
- 1 cup of salted nuts

Combine chocolate, butterscotch and peanut butter in large glass bowl. Microwave on medium 5 minutes. Stir until melted. Fold in marshmallows and peanuts. Spread in a buttered 13 x 9 inch pan. Refrigerate for several hours or until set. Cut into squares.

DOUBLE DECKER FUDGE

2 cups of Reese's peanut butter chips, divided
1/4 cup of butter, melted
1/2 cup of Hershey's cocoa
1 teaspoon of vanilla
4 1/2 cups of sugar
1 – 7 oz. jar of marshmallow creme
1 1/2 cups of evaporated milk
1/4 cup of butter

Line a 9 X 13 X 2 inch pan with foil. Place 1 cup peanut butter chips in medium bowl; set aside. In second medium bowl, blend 1/4 cup melted butter, cocoa and vanilla until smooth; add 1 cup peanut butter chips. In heavy 4-quart saucepan, combine sugar, marshmallow creme, evaporated milk and 1/4 cup butter. Cook, stirring constantly, over medium heat until mixture comes to a rolling boil; boil and stir 5 minutes. Remove from heat, immediately add half of hot mixture to bowl with peanut butter chips only. Pour remainder into cocoa mixture; stir to blend. Beat peanut butter mixture until chips are completely melted; spread evenly in prepared pan. Beat cocoa mixture until chips are melted and mixture thickens. Spread evenly over top of peanut butter layer. Cool; remove from pan. Remove foil; cut into squares. Store in airtight container in a cool, dry place. About 4 pounds.

FOOLPROOF DARK CHOCOLATE FUDGE

3 – 6 oz. packages semi-sweet chocolate chips

1 – 14 oz. can of sweetened condensed milk

1 cup of chopped walnuts

A dash salt

1 1/2 teaspoons of vanilla

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

OLD - FASHIONED FUDGE

3 cups of sugar
1 env. of unflavored gelatin
1 cup of milk
1/2 cup of light corn syrup
3 squares (1 oz. size) of unsweetened chocolate
1 1/4 cup of butter or margarine
2 teaspoons of vanilla extract
1 cup of coarsely chopped walnuts

Butter 8 X 8 X 2 inch pan. In 3 1/2 quart saucepan, mix sugar with dry gelatin. Add milk, corn syrup, unsweetened chocolate, and butter. Cook over medium heat and, stirring frequently, to 238 degrees on candy thermometer, or until a little in cold water forms soft ball that flattens when removed from water. Remove from heat. Pour into large mixing bowl. Stir in vanilla. Cool 25 minutes. Beat with wooden spoon until candy thickens. Stir in walnuts. Spread in prepared pan. Let cool, then cut into squares. Makes about 2 1/2 pounds.

BEST EVER FUDGE

2 cups of sugar
2 tablespoons of butter
1/3 cup of white Karo syrup
2/3 cup of milk
2 squares of chocolate
1 teaspoon of vanilla

Put all of the above into a heavy saucepan and cook until a soft ball forms (about 5 minutes). Beat until slightly thick - then add any of your favorite nuts if you want to. Put in a buttered pie dish or square cake pan. Let set until cool and cut into squares.

SNOWY WHITE FUDGE

3 cups of sugar
1/2 cup of butter
1 – 5 oz. can of evaporated milk
1 – 7 oz. jar of marshmallow creme
1 cup of chopped walnuts
1 teaspoon of vanilla

In heavy saucepan, combine sugar, butter and milk. Bring to a rolling boil over medium heat, whisking constantly to prevent scorching, continue for 5 minutes. Remove from heat, add marshmallow creme and stir until smooth. Add walnuts and vanilla and stir until blended. Pour into a buttered 8 inch square pan. Place on wire rack to cool. Cut into squares. Yield: about 3 pounds.

CHOCOLATE MINT FUDGE

- 1 – 12 oz. Package of semi-sweet chocolate chips
- 1 – 14 oz. can of sweetened condensed milk
- 6 oz. of white chocolate chips
- 2 teaspoons of vanilla
- 1 tablespoon of peppermint extract

Add one cup milk to chocolate chips. Melt. Add vanilla. Pour 1/2 of the mixture into an 8 x 8 inch wax paper-lined pan. Let cool for 10 minutes. Melt white chocolate with the remaining milk. Add peppermint and green food coloring. (Mixture will be very thick.) Spread on first layer. Let cool another 10 minutes. Top with other half of chocolate mixture. Let cool. Remove from pan, remove paper. Cut into squares.

OLD - TIME FUDGE

2 cups of sugar
3/4 cup of heavy cream
2 sq. (oz.) unsweetened chocolate, coarsely chopped
1 teaspoon of light corn syrup
2 tablespoon of butter
1/2 cup of coarsely chopped nuts
1 teaspoon of vanilla

Butter sides of a heavy 2 quart saucepan. In it combine sugar, milk, chocolate and corn syrup. Cook and stir over medium heat until sugar dissolves and mixture comes to boiling. Continue cooking to 234 degrees (softball stage), stirring only as necessary to prevent sticking (mixture should boil gently over surface). Immediately remove from heat; add butter but Do Not stir. Cool, without stirring, to 110 degrees or lukewarm (should take 35-40 minutes). Add nuts and vanilla. Beat vigorously until fudge becomes thick and just loses its gloss (should take 7-10 minutes). Immediately spread in a buttered 9 x 5 x 3 inch loaf pan. Score into squares while warm; cut when firm. Makes 1 1/4 pounds. *For a lighter consistency use milk instead of heavy cream.

PENACHE

2 cups of packed brown sugar
1 cup of white sugar
1 cup of milk or canned milk
1/2 cube of butter
2 teaspoon of vanilla

Mix brown and white sugars with milk. Cook on top of stove to soft ball stage. Remove from stove and add butter. Allow to cool, about 10 minutes then add vanilla. Beat by hand or with mixer until smooth and creamy. Put in 9x9 inch pan and spread evenly. Cool and eat.

RIBBON FANTASY FUDGE

3 cups of sugar
3/4 cup of margarine
2/3 cup of evaporated milk
1 – 6 oz. pkg. semi-sweet chocolate pieces
1 – 7 oz. jar Kraft marshmallow cream
1 teaspoon of vanilla
1/2 cup of peanut butter

Combine 1 1/2 cup sugar, 6 tablespoons margarine and 1/3 cup milk in a 1 1/2 quart saucepan; bring to full rolling boil stirring constantly. Continue boiling 4 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat, stir in chocolate pieces until melted. Add 1 cup marshmallow cream and 1/2 teaspoon vanilla; beat until well blended. Pour into a greased 9x13 inch pan. Repeat with remaining ingredients substituting peanut butter for chocolate pieces. Spread over the chocolate layer. Cool at room temperature. Cut into squares.

MAPLE NUT FUDGE

1 cup of maple syrup
1 cup of white sugar
1/2 cup of cream
1/4 cup of butter
1/2 cup of walnuts
1/2 teaspoon of vanilla

Boil sugar, cream, and butter until soft ball stage is reached. Add nuts and vanilla. Beat until ready to pour into buttered tins.

BUTTERMILK FUDGE

1 teaspoon of soda
1 cup of buttermilk
2 cup of sugar
2 tablespoon of corn syrup
1/2 cup of margarine
1 cup of nuts

Blend soda and buttermilk, stirring well. Pour sugar into large boiler, add buttermilk mixture, corn syrup and margarine. Bring to a boil, cook to 240 degrees on candy thermometer or to medium soft ball stage. Remove from heat, beat well, stir in nuts. Pour candy into buttered dish or drop by spoonfuls onto waxed paper.

BUTTERSCOTCH FUDGE

2 1/2 cups of white sugar
1 1/2 cup of brown sugar
1 stick of butter
1/8 teaspoon of salt
1/2 cup of white syrup
1 cup of light cream
1/4 teaspoon of butterscotch flavoring
1 cup of chopped pecans

Combine and cook to a soft ball stage (when dropped in cold water). Remove from stove; add: 1/4 teaspoon butterscotch flavoring. Beat until creamy and ready to set up; add 1 cup chopped pecans. Pour onto buttered plates and cool before cutting into squares.

CHOCOLATE VELVET FUDGE

4 1/2 cup of sugar
1 tablespoon of cornstarch
1/2 teaspoon of salt
1 – 13 oz. can of evaporated milk
1/2 cup of butter or margarine
1 – 16 oz. package of marshmallows
1 – 12 oz. package of chocolate chips
1 – 8 oz. milk chocolate candy bar, broken up
2 teaspoons of vanilla
2 cups of chopped walnuts

Combine sugar, cornstarch and salt in heavy 5 quart Dutch oven. Stir in evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to rolling boil. Boil 8 minutes, stirring frequently. Remove from heat. Stir in marshmallows, chocolate chips, milk chocolate and vanilla; beat until smooth. Stir in walnuts. Pour into buttered 10 x 15 inch pan. Cool and cut in 1 1/4 inch squares.

MILLION DOLLAR FUDGE

13 1/2 oz. of evaporated milk
4 cups of sugar
2 tablespoons of butter
A Dash of salt

Boil for 7 minutes. Pour over:
12 oz. of chocolate chips
12 oz. of broken German sweet chocolate
8 oz. of marshmallow fluff
2 1/2 cups of chopped nuts
1 teaspoon of vanilla

Beat until well combined and creamy. Pour into buttered pan. Let set, then cut.
This recipe makes 5 pounds of fudge.

5 MINUTE FUDGE

2/3 cup of evaporated milk
1 2/3 cups of sugar
1 1/2 cups of diced marshmallows
1 1/2 cups of semi-sweet chocolate bits
1 teaspoon of vanilla
1/2 cup of pecans or walnuts

Combine milk and sugar in saucepan. Cook on medium heat for 5 minutes, stirring constantly. Remove from heat. Add remaining ingredients and beat until marshmallows and chocolate bits have completely dissolved. Add nuts. Pour into buttered square pan.

TRIPLE CHOCOLATE FUDGE

4 1/2 cups of sugar
1 teaspoon of salt
1/2 cup of butter
1 – 13 oz. can of evaporated milk
1 12 oz. bag of chocolate chips
4 – 4 oz. bars of German's sweet chocolate, broken into 1 inch chunks
9 oz. of milk chocolate, broken into 1 inch chunks
2 teaspoons of vanilla
4 cups of coarsely chopped toasted nuts

In 6 quart Dutch oven, combine sugar, salt, butter and milk. Bring to simmer, stirring constantly, over medium heat. As soon as first bubble is seen, boil mixture exactly 8 minutes. Remove from heat immediately. Quickly stir in remaining ingredients. Blend thoroughly. Pour into two oiled 9 x 13 inch pans. Cover with foil and refrigerate until firm. Slice as desired. Bring to room temperature before serving for fullest flavor. Store in refrigerator or freezer.