

Fudge

Dark Chocolate Fudge

Preparation Time: 10 minutes

Chilling Time: 2 hours

1/2 cup karo syrup

1/3 cup evaporated milk OR heavy or whipping cream

2 pkg (8 squares ea) semi-sweet baking chocolate

3/4 cup powdered sugar, sifted

2 teaspoons vanilla

1 cup coarsely chopped nuts (optional)

Spray 8-inch square pan with non-stick cooking spray.

Mix corn syrup and evaporated milk in 2-quart saucepan.

Add chocolate to saucepan. Cook on medium-low heat until chocolate melts, stirring constantly. Remove from heat.

Stir in powdered sugar, vanilla and nuts. Beat with wooden spoon until thick and glossy. Immediately spread in prepared pan.

Refrigerate two hours or until firm. Let stand at room temperature for 15 minutes before cutting into 1-inch squares.

Yield: 64 pieces

Per Serving (excluding unknown items): 838 Calories; trace Fat (0.1% calories from fat); 0g Protein; 218g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 199mg Sodium. Exchanges: 14 1/2 Other Carbohydrates.