

## SPECIAL NOTES ON CANDY COOKING

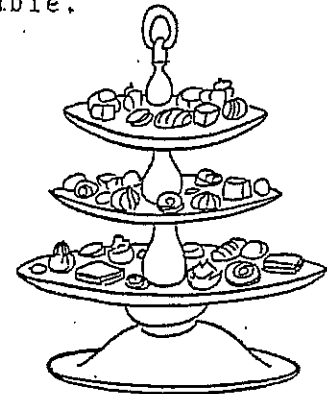
Select a large container that can stand high temperatures and allow mixture extra room for boiling.

CANDY THERMOMETERS cannot be placed in microwaves. Testing must be done by removing candy and using either a cold water test or by quick (candy thermometer) placement in the candy until the reading is complete. ALWAYS remove thermometer before more cooking.

Special microwave candy thermometers are available.

### NEVER-FAIL FUDGE

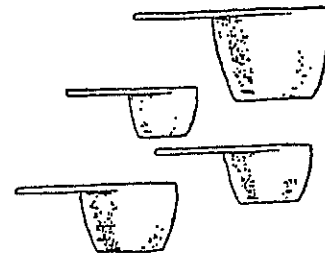
- 2 1/4 cups sugar
- 1/4 cup margarine
- 2/3 cup evaporated milk
- 1 (7 oz.) jar marshmallow creme
- 1 (6 oz.) package semisweet chocolate chips
- 1 square baking chocolate (1 oz.)
- 1/2 cup chopped pecans or walnuts



Combine sugar, margarine, milk and marshmallow creme in a 2 quart glass batter bowl. Microwave on High 3 minutes; stir well. Continue to microwave on High 2 to 3 minutes, or until mixture boils. Then microwave on 50% (Medium) and boil 5 minutes. Reduce power if candy starts to boil over. Mixture should be a light almond color. Add chocolate chips and chocolate; stir until melted. Fold in nuts and turn mixture into a buttered 8 inch square pan. Cool before cutting into squares. Yields 2 pounds.

### EASY ROCKY ROAD FUDGE

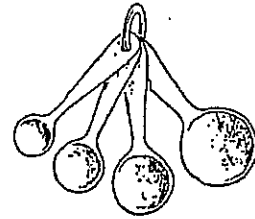
- 1 (6 oz.) package semisweet chocolate chips
- 1 (6 oz.) package butterscotch flavored chips
- 1 (14 oz.) can sweetened condensed milk
- 1 cup walnuts, coarsely chopped
- 2 cups miniature marshmallows



Pour packages of chips into a 2 quart batter bowl. Microwave on 50% (Medium) 5 minutes, or until chips are melted. Stir in milk. Add nuts and marshmallows. Turn mixture onto a foil-lined tray and shape into a heart for Valentine's Day, a wreath for Christmas, etc. Or, pour mixture into a foil-lined heart-shaped pan. Refrigerate 1 to 2 hours, or until firm, before removing and cutting. Yields approximately 2 pounds.

### MAGIC VELVET FUDGE

- 3 (6 oz.) packages chocolate chips
- 1 2/3 cups sweetened condensed milk (1 can)
- 2 teaspoon vanilla
- 1/3 cup powdered sugar
- 1/8 teaspoon salt
- 1/2 cup chopped walnuts



In 1 1/2 quart glass casserole microwave chips on High for 2 minutes rotating 1/4 turn halfway thru cooking. Stir until smooth. Blend in milk, vanilla, powdered sugar, and salt. Add nuts blending well. Pour into 12" x 8" dish lined with wax paper (or butter the pan).

Chill til firm. Makes 1 1/2 pounds. (For less bitter chocolate flavor, try part milk chocolate.)

### OLD FASHIONED FUDGE

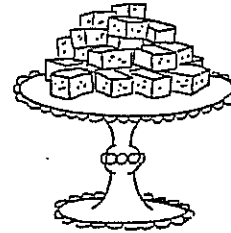
- 2 cups sugar
- 5 tablespoon cocoa
- 1/4 teaspoon salt
- 1 cup milk
- 1 tablespoon light corn syrup
- 3 tablespoon butter or margarine
- 1 teaspoon vanilla
- 1/2 cup chopped nuts, optional



Combine sugar, cocoa and salt in a 3 to 3 1/2 quart mixing bowl or casserole. Stir in milk and syrup thoroughly. Add butter, cover. Microwave at High 5 minutes. Mix well. Microwave uncovered 10 to 14 minutes. Test by dropping a small amount of mixture in ice water. It should form a soft ball when picked up. Cool mixture, without stirring, to lukewarm (120 degrees on edges). Add vanilla and nuts. Beat until mixture is thick and creamy, starts to lose its shine and hold its shape. Pour quickly into buttered plate or 9 x 5 or 10 x 6 inch loaf dish. If fudge is too thick to spread, stir in a few drops of cream or milk.

## MALLOW FUDGE

1 can (5 2/3 oz.) evaporated milk  
1/2 cup butter or margarine  
2 cups sugar  
1 jar (7 oz.) marshmallow creme  
2 cups semisweet chocolate chips  
1/2 cup chopped nuts, optional



In 3 quart casserole, combine milk, butter, and sugar. Microwave at High 9 to 12 minutes, or until soft ball forms when small amount is dropped in cold water, stirring every 3 minutes.

Remove cover from creme. Microwave in jar at 50% (Medium) 30 seconds, or until softened. Stir into sugar mixture with chips and nuts until well blended. Pour into buttered or wax paper-lined 9 x 9 inch pan or dish. Let stand or refrigerate until firm. Cut into 1 1/2 inch squares.

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