

VELVEETA FUDGE (Yes, it's true!)

Every time I tell someone about this recipe they cringe at the thought of cheese in fudge. You really can't taste or see the cheese in the fudge, but it gives it a wonderfully smooth and creamy texture. Try it, you'll like it, I promise!!

For this recipe, you will need:

- A LARGE mixing bowl.
- An electric mixer - hand-held okay, but it should be a high-quality, powerful model as this fudge is thick!
- A 13" X 9" X 2" pan, glass or metal
- Wax paper

INGREDIENTS:

- 1 lb (4 sticks) real butter, NOT margarine
- 4 (16 oz.) boxes powdered sugar, sifted
- 1 cup cocoa, sifted
- 2 tsp vanilla
- 1 pound regular Velveeta cheese, cubed

DIRECTIONS:

1. Line the pan with wax paper – be sure to tear off a large enough piece so that it will go up the sides and ends. It'll be difficult to get it to stay in place, but just keep pressing it down in the corners and eventually it will kind of stay in place. It won't look pretty, but that doesn't matter – the purpose is to keep the fudge from sticking to the bottom of the pan and allow it to release easily once it has set up.
2. Sift powdered sugar and cocoa together. Sifting is mandatory for this recipe.
3. In a saucepan, melt cheese and butter on low – medium heat - keep stirring and be careful not to burn. I guess this could be done in a microwave, removing the bowl occasionally to stir, but I have not tried this. The cheese and butter will probably not completely mix together, but that is okay.
4. Removed from heat and stir in vanilla.
5. Slowly pour butter/chees mixture into the powdered sugar/cocoa mixture while simultaneously mixing with the electric mixer - be sure to start off on low speed to prevent blowing powdered sugar and cocoa all over your kitchen. Eventually you may need to use a stout wooden spoon or one-piece metal spatula to continue mixing as it may become too difficult for the hand mixer. Even my Kitchen Aid hand mixer wasn't able to handle the task, but next time I'm going to start with the regular beaters and then switch to the dough hooks to see how well that works. Be sure to scrap the bottom of the bowl well to ensure you get all the powdered sugar/cocoa incorporated.
6. Pour into wax paper-lined pan, spread evenly with a spatula. This will probably be somewhat difficult to do as the fudge will already have started to set up. It won't look perfectly smooth at all, but that is okay – you're just looking for a relatively even thickness.
7. Allow to cool and set up. I usually put it into the fridge, uncovered, to speed the process.

8. When cool and firm, turn out onto cutting board, peel off wax paper, turn block back over and cut into small squares - it is very rich! Makes approximately 5 pounds of fudge.

OPTIONS/TIPS:

I haven't tried this, but I was thinking about how creative you can be with this recipe by adding small amounts of different flavored extracts, peanut butter and or different kinds of nuts.

Also, try forming balls with the fudge and rolling them in crushed pistachios, peanuts, cocoa powder, coconut, etc., and then covering and refrigerating them until serving.

I have tried lining the pan with non-stick aluminum foil, but it didn't work out very well and I had to carefully pick pieces of foil out of the bottom of the fudge. Wax paper works best.

I have not tried cutting the recipe in half, but an 8 or 9" square pan should work just fine and the recipe would be much more manageable.

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