

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!

For this recipe, you will need:

A LARGE mixing bowl.

An electric mixer - hand-held okay.

A 13" X 9" X 2" pan.

INGREDIENTS:

1 lb (4 sticks) real butter, NOT margarine

4 (16 oz.) boxes powdered sugar, sifted

1 cup cocoa, sifted

1 tsp vanilla

1 lb regular Velveeta cheese, cubed

DIRECTIONS:

1. Lightly grease the bottoms and sides of your baking pan with a little butter.
2. Sift powdered sugar and cocoa together.
3. In a saucepan, melt cheese and butter - 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. Pour into powdered sugar-cocoa mixture and stir until well mixed. You will probably need to use a mixer - be sure to start off on low speed to prevent blowing powdered sugar and cocoa all over your kitchen.
6. Pour into pan, spread evenly with a spatula, allow to cool and set up. (I usually put it into the fridge to speed the process.)

Cut into small squares - it is very rich!

OPTIONS:

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.

If desired, line the pan with non-stick aluminum foil so the block of fudge can be easily removed from the pan and turned out onto a cutting board.

Revision 20201202