

CHOCOLATE FESTIVAL FUDGE

Fudge molds will be available in the narthex Sunday January 8, 15, & 22 or until we run out.

Please deliver all fudge to the Church between 9:00 AM and 3:00 PM on Monday, February 6, 2023.

Although your own fudge recipe is fine, we would love for you to consider the following recipes to insure consistency of fudge. Please make sure that each fudge mold contains eight (8) ounces of fudge no matter what recipe you use.

Chocolate Fudge Recipe:

1 Stick Butter or Margarine	12 ounces Chocolate Morsels
5 Oz. can of Evaporated Milk	1 teaspoon Vanilla
7 Oz. jar of Marshmallow Cream	1/2 cup Chopped Nuts (optional)
1 1/2 cups Sugar	
1/4 teaspoon Salt	

Bring butter, milk, marshmallow cream, sugar, and salt **slowly** to a full boil, **stirring constantly**. Reduce heat and boil 5 minutes, (just maintaining boil) **stirring constantly – REMOVE FROM HEAT** – stir in chocolate morsels until melted and smooth. Stir in vanilla and nuts.

Pour evenly into four (4) brown fudge molds, filling to approximately 1/4 inch from top of mold. Each mold will contain eight ounces.

Peanut Butter Fudge Recipe:

Use the recipe above substituting twelve (12) ounces of Peanut Butter Morsels for the Chocolate Morsels. Most peanut butter morsels come in ten (10) ounce bags; therefore you must buy an extra bag to add two (2) ounces to the recipe. This insures that each fudge mold contains eight (8) ounces of fudge.

White Chocolate Fudge Recipe:

Again, using the Chocolate Fudge recipe above, substitute twelve (12) ounces of Nestle Premier White Morsels for the Chocolate Morsels.

Packaging Your Fudge:

After the fudge has cooled, wrap each brown fudge mold securely in clear plastic wrap. Clearly label (you may simply write on a piece of masking tape, post it note, or something that can be easily removed) each mold as: Chocolate Fudge, Chocolate Fudge with Pecans, Chocolate Fudge with Walnuts, Peanut Butter Fudge, Peanut Butter Fudge with Pecans, Peanut Butter Fudge with Walnuts, White Chocolate Fudge, etc. **NOTE:** Fudge may be made up to two weeks in advance and refrigerated; **DO NOT FREEZE!**