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| UNCOOKED FUDGE *By Harriet Hoffman***Ingredients:**

|  |  |
| --- | --- |
|  4 sq | Bitter chocolate |
| 4 TBSP | Butter or oleo |
| 1 | Egg |
| Pinch | Salt |
| 2 TBSP | Milk |
| 1 pkg | 4x sugar (finely powdered) |
| 1 tsp | vanilla |

**Directions:**1. Melt together chocolate & butter2. Beat lightly egg, salt, milk, sugar & vanilla3. Fold chocolate & butter mixture into #2 mixture. (do not mix too long). Nutmeats may be added. Spread into buttered pan. Let set then cut into squares. | Chef hat man |
|  CHOCOLATE FUDGE DELIGHT *By Martha Kuhlman***Ingredients:**

|  |  |
| --- | --- |
|  4 ½ c | Sugar |
| 1 tall can | Evaporated milk |
| 1 king size bar | Almond chocolate |
| 1 jumbo pkg | Chocolate chips |
| 1 pt jar | Marshmallow cream |
| 1 ½ tsp | Salt |
| 1 tsp | Vanilla |
| ½ lb | Walnut meats |

**Directions:** Mix sugar and milk and let stand ½ to 1 hour. Break up chocolate bar and place in large bowl with morsels, marshmallow cream, salt, vanilla and walnut meats. Boil milk and sugar, stirring frequently. Bring to hard boil, lower heat and boil 5 min. Pour over contents in large bowl and mix thoroughly. Pour into buttered pans. | Chef hat man |

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| CHOCOLATE COVERED CREAMS**Ingredients:**

|  |  |
| --- | --- |
|  5 c | Confectioner’s sugar |
| ½ c | Shortening |
| 2 | Egg whites |
| 1 large | Milk chocolate candy bar |
| 2 sq | Bitter chocolate |

**Directions:**Cream ½ of sugar, the shortening and egg whites. Add rest of sugar gradually. Knead until balls can be formed. Roll into small balls. Melt chocolate in top of double boiler, place balls on toothpick. Dip in chocolate until coated, place on wax paper to dry. | Chef hat man |
|  CHERRY CONSERVE**Ingredients:**

|  |  |
| --- | --- |
|  3 c | Pitted sour cherries |
| 2 c | Seedless raisins |
| 3 c | Water |
|  | sugar |

**Directions:** Pit cherries, cut up raisins, add water and boil 30 minutes. To each cup of pulp, add 1 cup sugar. Cook until thick. Pour into jars and seal. | Chef hat man |