Chocolate Cheese Fudge
>
> Recipe courtesy Paula Deen
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>
> Prep Time: 15 Minutes
>
> Cook Time: 10 Minutes
>
> Yield: 6 To 8 Servings
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>
> 1/2 pound Velveeta cheese, sliced
>
> 1 cup butter
>
> 1 teaspoon pure vanilla extract
>
> 1 cup chopped nuts, pecans, walnuts
>
> 1 (16-ounce) box confectioners' sugar
>
> 1/2 cup cocoa powder
>
>
> Spray lightly the bottom of a 9 by 2-inch square pan with a nonstick spray.
>
> In a saucepan over medium heat, melt the cheese and butter together,
> stirring constantly until smooth. Remove from heat and add the vanilla and
> nuts.
>
> In a large bowl sift together the sugar and cocoa. Pour the cheese mixture
> into the sugar and cocoa mixture and stir until completely mixed. The candy
> will be very stiff.
>
> Using your hands, remove candy from bowl and press evenly and firmly into
> pan. Because of the amount of butter in this recipe, pat the top of the
> candy with a paper towel to remove the excess oil. Place pan in refrigerator
> until candy is firm.  To serve candy, cut into squares.