Chocolate Cheese Fudge  
>   
> Recipe courtesy Paula Deen  
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> Prep Time: 15 Minutes  
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> Cook Time: 10 Minutes  
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> Yield: 6 To 8 Servings  
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> 1/2 pound Velveeta cheese, sliced   
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> 1 cup butter   
>   
> 1 teaspoon pure vanilla extract   
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> 1 cup chopped nuts, pecans, walnuts   
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> 1 (16-ounce) box confectioners' sugar   
>   
> 1/2 cup cocoa powder  
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> Spray lightly the bottom of a 9 by 2-inch square pan with a nonstick spray.   
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> 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.