

## Chocolate Cheese Fudge

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- > 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
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- > 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
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- > 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.
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- > 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.
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- > 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.