



Chocolate Fudge

1/4 cup butter

4 oz. unsweetened chocolate

1/3 cup heavy whipping cream

1 tsp. vanilla extract

1 (16 oz.) box powdered sugar

1/2 cup chopped nuts, if desired

Butter an 8 inch cake pan. Combine butter, chocolate and cream in top of a double boiler. Set over a pan of simmering water. Cook stirring, until chocolate melts and mixture is smooth. Stir in vanilla. Remove top of double boiler from heat.

Sift powdered sugar into a medium bowl. Make a well in center. Slowly beat warm chocolate mixture into sugar, beating until mixture is blended and all of the powdered sugar has been incorporated. Fold in chopped nuts, if desired. Pour into prepared pan; spread evenly. Refrigerator about 2 hours or until set.

To decorate, melt chocolate in a small heavy saucepan over very low heat, stir until smooth. Let cool. Spread melted chocolate over top of chilled fudge; let stand until chocolate is set.

Laura Nolette