

Speedy Oven Fudge

Submitted by Carolyn "Koko" Smith

Ingredients:

1/2 cup milk (I use organic heavy cream but half and half might be a good alternative)
1 cup butter
2/3 cup baking cocoa (I like Now organic)
2 pounds confectioners sugar
2 teaspoons pure vanilla extract (the real stuff)
1 cup chopped nuts - have used both walnuts and pecans



Directions:

Place the first 4 ingredients in the order listed in a 3 qt. baking dish. Do not stir and place in a 350 degree oven for 15 minutes or until butter is melted.

Carefully transfer to a bowl. Add vanilla. Beat on high for 2 minutes and then stir in nuts. (a spoonful taste test is a given.) Place in a buttered 11/by 7 inch dish. Cool before cutting. Makes three pounds.