



Pecan Fudge

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You have also won a free Fudge eBook which I compiled and is in Adobe Acrobat Reader 6.0 format. You may download a **free copy of Acrobat** at:

<http://www.adobe.com/products/acrobat/readstep2.html>

The free fudge eBook may be downloaded at the following URL:

<http://recipepark.com/auction.html>

I have other recipes and eBooks **at the above link should you need more**. Each recipe is under a different eBay user ID.

<http://stores.ebay.com/eBooks-Recipes-etc> is our new eBay store. We are beginning to stock it now. New eBooks and Recipes will be added each week.

<http://ebookfinders.com> will open in July.

<http://ebooks.umaz.com> will open in September.

Please pay us a visit. Thanks!





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Microwave Pecan Fudge

3/4 cup (1-1/2 sticks) butter
3 cups of granulated sugar
2/3 cup evaporated milk (5 oz.)
1 package semisweet chocolate chips (12 oz.)
1 jar marshmallow crème (7 oz.)
1-1/2 cup chopped pecans (walnuts are great also!)
1-1/2 teaspoons vanilla
Dash of salt

Lightly grease 13 x 9-inch pan or glass casserole. Microwave butter in large bowl on HIGH for one minute or until melted. Add sugar and milk; mix well. Microwave on HIGH for 5 minutes or until mixture begins to boil, stirring after 2-1/2 minutes. Mix well; scrape bowl. Microwave on HIGH for 5-1/2 minutes, stirring after 3 minutes. Stir in chips until melted. Add remaining ingredients; mix well. Pour into prepared pan. Cool at room temperature; cut into squares. Makes about 3 pounds.

I have never had this recipe fail. It is fantastic fudge!



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Chocolate Fudge Pecan Pie – Pie to Die For!!!!

Ingredients

- 1 9-inch unbaked Pillsbury pie-crust (found in dairy counter)
- 1/2 cup unsalted butter
- 1/4 slightly heaping cup granulated sugar
- 1/4 slightly heaping cup firmly packed light brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1 slightly heaping cup of unbleached flour
- 3/4 tsp salt
- 1/2 tsp baking soda
- 6 oz. bittersweet chocolate
- 1 cup chopped pecans

Instructions

Preheat oven to 350 degrees. Cream butter and sugars until light and creamy. Beat in egg and vanilla. Sift flour, salt and baking soda. Beat into creamed mixture. Mix in chocolate. Stir in nuts. Pour into pie crust and bake for 40 to 45 minutes – until puffed and set around the edges. Pie should not be completely set in the middle. Cool on wire rack before slicing. Serves 8. This is yummy!!!!



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10 Minute Fudge

3 oz Chocolate, unsweetened; 3 sq
4 Tbls Margarine
4 1/2 c Sugar, powdered
1/3 cup Milk, instant nonfat dry
1/2 cup Syrup, light corn
1 Tbls Water
1 tsp Vanilla extract
1/2 c Nuts; chopped (opt.)

Melt chocolate and margarine in top of 2 quart double boiler. Sift together powdered sugar and dry milk. Stir corn syrup, water, and vanilla into chocolate mixture. Stir in sugar and dry milk in two additions. Continue stirring until mixture is well blended and smooth. Remove from heat; stir in nuts. Turn into greased 8-inch square pan. Cool. Cut into squares.



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