
walnut fudge

pictured on page 196

Prep 13 minutes plus cooling

Cook about 5 minutes

Makes 64 squares fudge

- 1 can (14 ounces) sweetened condensed milk**
- 12 ounces semisweet chocolate, chopped**
- 2 ounces unsweetened chocolate, chopped**
- 1½ teaspoons vanilla extract**
- ⅛ teaspoon salt**

1 cup walnuts, toasted and coarsely chopped

- 1.** Line 8" by 8" metal baking pan with foil.
- 2.** In 3-quart saucepan, combine condensed milk and chocolates. Cook over medium-low heat 5 minutes or just until chocolates melt and mixture is smooth, stirring constantly.
- 3.** Remove saucepan from heat; stir in vanilla, salt, and walnuts. Pour chocolate mixture into prepared pan; spread evenly. Refrigerate until firm, at least 1 hour or overnight.
- 4.** Invert fudge onto cutting board; discard foil. Cut fudge into 8 strips, then cut each strip crosswise into 8 squares. Store in tightly covered container, with waxed paper between layers, at room temperature up to 1 week, or in refrigerator up to 1 month.

» Each square: About 70 calories, 1 g protein, 8 g carbohydrate, 4 g total fat (2 g saturated), 1 g fiber, 3 mg cholesterol, 15 mg sodium.