HOME COOKING

Winning Fudge Recipes

We asked *LDS Living* readers to submit their best recipes for our recent fudge contest. And though we saw a variety of unique and tasty submissions, it came down to these delicious concoctions. From classic chocolate to whimsical cherry walnut, you're sure to find a new favorite from these winning recipes.

1st Place Winner: Miss Sophie's Mint Fudge

Sophia Johnson; San Antonio, Texas

- ½ cup butter
- 2 cups sugar
- 1 (12 oz.) can condensed milk
- 1 package Ghirardelli milk chocolate chips
- 1 package Nestlé semisweet chocolate chips
- 1 small can marshmallow cream
- 1 teaspoon mint extract
- Chopped Andes mint candies

Melt butter and add sugar and condensed milk in saucepan over medium heat until bubbly. Remove from heat. Add chocolate chips and stir until melted. Add marshmallow cream and mint extract and stir in completely. When slightly cooled, pour into small plastic containers and add chopped Andes mint candies on top. Press slightly onto fudge. Cover, cool completely in refrigerator.

2nd Place Winner: Chocolate Fudge

June Sabatinos; Rigby, Idaho

- 1 (12 oz.) can evaporated milk
- 4½ cups granulated sugar
- 1 (9 oz.) package bittersweet chocolate chips
- 1 (9 oz.) package semisweet chocolate chips
- 1 cup butter
- 1 tablespoon vanilla extract
- 2 cups nuts (walnuts or pecans)

Mix evaporated milk and sugar together in heavy saucepan and bring to a boil over medium-high heat. Boil for 10 minutes, stirring constantly. Remove from heat and add chocolate chips and butter.

Stir together to melt chocolate and butter. Add vanilla and nuts; stir to mix. Pour into 9×13-inch pan lined with parchment paper and let cool. Cut into squares. Store in airtight container. This fudge also freezes well.