

Jiffy Fudge

2 (6-ounce) packages semi-sweet chocolate morsels
 $\frac{3}{4}$ cup sweetened condensed milk
1 teaspoon vanilla

Melt semi-sweet chocolate morsels in top of double boiler over hot water. Remove from heat. Stir in milk and vanilla and stir until mixture is well blended. Shape into any of the following shapes. Makes $1\frac{1}{2}$ pounds of fudge.

Chocolate Squares: Turn mixture into a buttered 8-inch square pan. Sprinkle with chopped nuts; press lightly. Cut into squares.

Coconut Ball: Shape into $\frac{3}{4}$ -inch balls, then roll in shredded coconut.

Walnut Patties: Shape into $\frac{3}{4}$ -inch balls and press a walnut half in center of each,

Pralines: Measure 1 standard tablespoon of mixture. Place on a piece of waxed paper. Use another piece of waxed paper to place on top of pralines. Press with bottom of a water glass to make a 2-inch circle. Press pecans in surface.

Chocolate Nut Roll: Add $\frac{1}{2}$ cup coarsely chopped nuts to mixture. Divide mixture in half. Make two rolls about $1\frac{1}{2}$ -inches in diameter. Lightly press roll in chopped nuts so all area is covered. Allow to stand several hours. Slice each roll into about 16 slices.



Fudge is easy-to-make, tempting, and tasty