

HOLIDAY CHOCOLATE CHEESECAKE FUDGE

INGREDIENTS:

2 tablespoons butter
1, 14-ounce can sweetened condensed milk
3 cups semisweet chocolate morsels
1/2 cup chopped walnuts (if desired)
1/4 teaspoon LorAnn Cheesecake Flavoring
Pinch of salt
Red and green decorative sugar
Red Twizzlers Pull-n-Peel Cherry Licorice



DIRECTIONS:

1. Spray an 8" x 8" pan with cooking spray and line the pan with waxed paper, letting it hang several inches over opposite sides.
2. Melt the butter in a large, heavy saucepan over low heat.
3. Stir in the condensed milk and heat briefly.
4. Add the chocolate morsels. Let the mixture stand over very low heat for several minutes, until the morsels are melted, stirring only 2 or 3 times.
5. Remove the fudge from the heat and add the walnuts, flavoring, and salt. Stir briefly to blend.
6. Scrape the mixture into the prepared pan, spreading evenly with a spoon.
7. Cool on a wire rack for 30 minutes, then transfer pan to the refrigerator and chill uncovered until firm, at least 3 hours or overnight.
8. When ready to decorate, remove fudge from pan and peel off the waxed paper. Cut fudge into little squares (if you use your knife to slice-off a bit of the top to flatten each piece, the sugar will adhere better.)
9. Cut a thin, flat channel across the bottom of each square. This will help to hold the licorice ribbon in place and allow the pieces to sit flat.
10. Press all sides of each fudge square into the colored sugar. Then peel away one strand of licorice and wrap

it around the square. Tie the ends into a bow on top.

11. Store in an air-tight container and keep chilled until ready to serve.

Makes about 2 dozen pieces.

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