

## Fabulous Fantasy Fudge

3/4 C. margerine  
3 cups sugar  
2/3 C. evaporated milk  
1 - 12oz. package semi-sweet chocolate chips

1 - 7oz. jar of marshmallow cream  
1 c. chopped pecans (optional)  
1 tsp. vanilla extract

Lightly grease a 13" x 9" pan with margerine. Mix margerine, sugar, and evaporated milk in a heavy saucepan. Bring to a full rolling boil on medium heat, stirring constantly. Continue boiling, stirring constantly, for five minutes on medium heat, or until candy thermometer reaches 234 degrees. Remove from heat and stir in chocolate chips until melted, Next add marshmallow cream and vanilla, stirring well after each. Pour into greased pan and cool until room temperature. Slice into 1" squares and serve.

(This recipe is an old one from the Kraft Marshmallow Cream jar.)

## Merry Cherry Cheesecake Bars

**Crust:** 1/3 c. cold butter  
1/3 c. packed brown sugar  
1 c. all-purpose flour

**Filling:** 8 oz. cream cheese, softened  
1/4 c. sugar  
1 egg  
1 Tbls. lemon juice  
1/4 c. each of chopped candied red and green cheeries

Preheat over to 350 degrees. In a 1-quart mixing bowl, cut butter into chunks; add brown sugar and flour. Mix at low speed, scraping sides of bowl often until well-mixed (about one minute). Reserve 1/2 c. of the crumb mixture for topping; press remaining crumb mixture into an 8" square baking pan. Bake crust in a 350 degree oven for 10-12 minutes. Prepare filling (below), and spread over crust; sprinkle with remaining crumb mixture. Continue baking for 18-20 minutes or until filling is set and top is lightly browned. Store in refrigerator after cooled. *For filling:* In a 1 quart mixing bowl, beat cream cheese, sugar, egg, and lemon juice at medium speed until fluffy (about 1-2 minutes). Stir in chopped cherries. (Recipe from a Land O' Lakes Butter box)

## Homemade Mounds Bars

1 large, fresh bag of sweetened coconut flakes  
2 lbs. powdered sugar  
1/2 c. margerine  
1 can sweetened condensed milk

1 tsp. vanilla extract  
2-12oz bags semi sweet chocolate chips  
1/3 bar of cooking-grade paraffin

Lightly grease and then line a large cookie pan with waxed paper. Combine the first five ingredients, and press them into the prepared pan as evenly as possible. Chill in the refrigerator for 1 hour, or in the freezer for about 15 minutes. While this is cooling, melt chocolate and paraffin over a double boiler. Remove mixture from freezer and slice into bars. (Mine are usually about 1-1/4" x 2-1/2".) Using a fork, drop each bar into the melted chocolate, and then place it on wax paper to harden. Make sure that the bottoms are also coated. Refrigerate. These are fresh and de-lish--one of Rick's favorites!

## English Toffee

1 c. real butter (no substitutes)  
1 c. granulated sugar  
1/2 tsp. salt  
1 Tbls. water  
1 Tbls, corn syrup

Optional: 6 oz. good chocolate for topping--either semi-sweet or milk chocolate, as you prefer  
Optional: slivered almonds or coarsely chopped pecans

Combine all ingredients except chocolate in a heavy saucepan. Cook over medium to medium-high heat to hard crack stage, 300 degrees, stirring constantly to prevent scorching. (This takes a while, depending upon your heat setting--perhaps 10-15 minutes.) Immediately remove from burner and pour into a heavy, 9" x 13" pan, lightly buttered, or lined with foil. If adding chocolate topping, add it while the candy is still warm enough to melt the chocolate, or melt chocolate a spread it on while warm. If you add nuts, you can add them right before pouring hot mixture into the pan, or simply sprinkle on top of the melted chocolate. This stuff is *seriously* good. . .

Script font for recipe titles is CKBecky, and body copy font is Courier New. Recipes are given credit, if I knew where I found them. Enjoy!

Debbie Olson,