

This is a very rich fudge. My co-workers were spoiled for many years with this recipe. And they \*loved\* that I'd "get the whim" to make it several times a year.  
<Grin>  
Marie Rice  
www.PartOfTheWhole.com

## Marie's Flavored Fudge

### Basic Recipe

18oz. semi-sweet chocolate chips  
1 can (14-oz) sweetened condensed milk  
1-1/2 Tbsp (4-1/2 tsp) vanilla extract

Melt together chocolate chips and sweetened condensed milk over medium heat. Stir constantly so that it doesn't burn. Remove from heat. Add in the extract and mix well.

Line a cookie sheet with wax paper and tape wax paper to the side or underneath of the cookie sheet. Spread fudge on to lined cookie sheet and chill. Cut into bit-sized pieces. The more the fudge is chilled, the easier it will be to cut.

### Flavor Variations:

(Mix well after each flavor is added.)

Banana Split - Replace vanilla extract with 1-1/2 tsp EACH of banana, black walnut, and almond (or cherry).

Chocolate-Covered Cherry - Replace 1 Tbsp of vanilla extract with almond.

Pineapple/Orange Slush - Replace 1 Tbsp of vanilla extract with 1-1/2 tsp EACH of orange and pineapple.

Tropical Pleasure - Replace vanilla extract with 1-1/2 tsp EACH of orange, pineapple, and coconut.

Bahama Delight - Replace vanilla extract with 1-1/2 tsp EACH of orange, pineapple, and rum.

Pina Colada - Replace vanilla extract with 1-1/2 tsp EACH of pineapple, rum, and coconut.

Zombie - Replace vanilla extract with 1-1/2 tsp EACH of rum, almond (or cherry), and orange.

Mint-Chocolate - Replace 1 Tbsp of vanilla extract with 1 Tbsp of peppermint.

\*\* OR Replace equivalent amount of semi-sweet chocolate chips with 1 bag of mint chocolate chips (usually about 10oz).

Replace 1 Tbsp of vanilla extract with any single extract flavor (i.e. lemon, banana, almond, peppermint). If the flavor is too strong, next time use 1-1/2 tsp vanilla and 1-1/2 tsp of the other flavor.

Mix and match extract flavors to experiment for your own combinations.

Butterscotch - Replace the chocolate chips with butterscotch chips.

**\*\*Note - You can also melt the chocolate chips and sweetened condensed milk in the microwave. Place in a 1-quart glass bowl or cup. Heat on HIGH (100% power) for 1-1/2 minutes. Stir. Heat for another 1-1/2 minutes on HIGH. Stir again. If chips are not completely melted, continue the Microwave/Stir routine in 30 second intervals until melted.**