

Dad's Cream Cheese Fudge

2 3 oz pkgs of cream cheese
1/4 c. butter
4 c. sifted powdered sugar
4 1 oz squares unsweetened chocolate
(Note: You can substitute powdered baker's chocolate and a little butter for each square of chocolate if you hate heating baker's chocolate as much as I do.)

1/2 tsp vanilla (or rum, or orange, or caramel, or coffee, or whatever other flavoring you like)
Dash salt
1/2 c. chopped nuts

Dad

- Blend cream cheese, sugar, butter, and chocolate.
- Work the mixture with your hands until it's smooth.
- Add in the vanilla, salt and nuts. It should feel like a very smooth, but fairly stiff, dough. It will be incredibly sticky. Consider buttering your hands before you start this.
- Press mixture into a well-greased 8x8x2 pan and chill until hard. Cut into squares, top with a walnut half, and enjoy.

Sherry's note: Rather than making this into fudge, you can roll the chocolate mixture into balls, and then either roll the balls in candy crumbs (like Heath bar crumbles), or roll them in a unsweetened baker's chocolate, or melt white or milk chocolate in the microwave and dip the balls in it. Refrigerate the candies, and you'll end up with something very much like truffles.