



CANDY-BAR FUDGE

## Candy-Bar Fudge

PREP 15 minutes CHILL 2 hours

- ½ cup butter
- ⅓ cup unsweetened cocoa powder
- ¼ cup packed brown sugar
- ¼ cup milk
- 3½ cups powdered sugar
- 1 teaspoon vanilla
- 30 vanilla caramels, unwrapped
- 1 tablespoon water
- 2 cups peanuts
- ½ cup semisweet chocolate pieces
- ½ cup milk chocolate pieces

1. Line a 9×9×2-inch or 11×7×1½-inch baking pan with foil, extending the foil over the edges of the pan. Butter the foil; set pan aside.

2. In a microwave-safe bowl microwave the butter, uncovered, on high for 1 to 1½ minutes or until melted. Stir in cocoa powder, brown sugar, and milk. Microwave, uncovered, on high for 1 to 1½ minutes or until mixture boils, stirring once. Stir again; microwave for 30 seconds more. Stir in powdered

sugar and vanilla until smooth. Spread fudge evenly in the prepared pan.

3. In another microwave-safe bowl combine caramels and water. Microwave, uncovered, on medium for 2 to 2½ minutes or until caramels are melted, stirring once. Stir in peanuts. Microwave, uncovered, on medium for 45 to 60 seconds more or until mixture is softened. Gently and quickly spread caramel mixture over fudge layer in pan.

4. In a 2-cup microwave-safe glass measuring cup or bowl combine semisweet and milk chocolate pieces. Heat, uncovered, on medium for 2 to 2½ minutes or until melted, stirring once or twice. Spread over caramel layer. Cover and chill for 2 to 3 hours or until firm. Use foil to lift fudge from pan. Peel off foil and cut fudge into squares. Arrange fudge in gift container; cover with plastic wrap. Makes 2¾ pounds (64 pieces).

*EACH PIECE 102 cal., 5 g total fat (2 g sat. fat), 5 mg chol., 24 mg sodium, 14 g carbo., 1 g fiber, 2 g pro.*