

Fudge and Brownie Recipes

Go to another Recipe
Catagory

[!\[\]\(919a2cb85b99741a73c0c31a427236a8_img.jpg\) Cakes](#)

[!\[\]\(666e09182d4cd268646ea700ea60dcdf_img.jpg\) Cookies](#)

[!\[\]\(c3d993ca47bfe2a953c700506ce31fa0_img.jpg\) Yeast Breads](#)

[!\[\]\(d66ff64371a51729ac8c1cdaa685ba6f_img.jpg\) Quick Breads](#)

[!\[\]\(e3f8612927870f2e0f9f5989e6dd3064_img.jpg\) Pies and Pastry](#)

[!\[\]\(003082e50e3009141f59bd5df831749f_img.jpg\) Other](#)

Go to a recipe on this
page

[!\[\]\(faf942dc3e59ce8eb64b4ac481eca7e0_img.jpg\) Chocolate Fudge](#)

[!\[\]\(cf531ed27e91483460120fcc057b3901_img.jpg\) Chocolate Brownies](#)

[!\[\]\(d3102649f02e825ddb76dc3de0190154_img.jpg\) Fudge Brownies](#)

Chocolate Fudge

Butter

2 cups sugar

1/8 tsp. Salt

3/4 cups Evaporated milk

2 oz unsweetened chocolate, melted

2 tbsp. Butter

1 tsp. Vanilla

1/2 cup chopped nuts (optional)

Butter sides of a heavy 2 quart saucepan. Combine sugar, salt, evaporated milk, corn syrup, and chocolate in saucepan. Cook and stir medium heat until chocolate melts and sugar dissolves. Cook WITHOUT STIRRING to soft ball stage(236 degrees).

Remove immediately from heat. Add 2 tbsp.

Butter WITHOUT STIRRING. Cool to lukewarm. Add vanilla and pour into bowl. Beat at a moderate

pace for 8 minutes or until fudge stiffens and loses its gloss.

Quickly turn to stir speed and add nuts.

Spread in a buttered 9 by 9 inch pan. Cool at room temperature Cut when firm.



Chocolate Brownies

1/2 cup shortening

1 cup sugar

2 eggs, beaten

2 oz. Unsweetened chocolate, melted

3/4 cups sifted flour

1/4 tsp. Baking powder

1/4 tsp. Salt powdered sugar

Work the shortening until fluffy and creamy. Then add sugars while continuing to work with a spoon until light. Add eggs and the melted chocolate. Sift the flour, baking powder, and salt together and add to sugar mixture. Pour into a greased pan and bake at 350 degrees for 30-35 minutes. Immediately cut into 2 inch squares. Sprinkle with powdered sugar.



Fudge Brownies

1 cup softened butter

4 oz. Unsweetened chocolate

2 cups sugar

1 tsp. Vanilla

3 eggs

1 cup flour

1/2 tsp. Salt

1 cup chopped nuts (optional)

Melt 1/2 cup of the butter along with the chocolate; cool.

Place remaining butter, sugar, and vanilla into a bowl. Mix for 30 seconds. Mix very fast for 2 minutes.

While mixing a tiny bit slower, add eggs, one at a time, mixing 15 seconds after each addition. Stop and scrape

bowl. Add cooled butter and chocolate. Turn to speed 2 and mix for 30 seconds. Mix at a moderate pace while adding flour, salt, and nuts; mix until well blended, about 30 seconds. Pour into a greased and floured pan. Bake at 350 for 45 minutes. Cool in pan and cut into 2-inch squares.


