



Cheese Fudge

Ingredients

- ¾ lb (12 oz.) VELVEETA® Original Cheese, cut into 1/2-inch cubes
- 1 cup butter or margarine
- 1 ½ pkg (4 oz. each) BAKER'S Unsweetened Chocolate (6 oz.), broken into pieces
- 2 tbsp light corn syrup
- 2 pkg (16 oz. each) powdered sugar (about 8 cups)
- 1 ½ cups chopped pecans
- 1 tsp vanilla

Instructions

1. Step 1

Microwave VELVEETA, butter, chocolate and corn syrup in microwaveable bowl on HIGH 3 min. or until blended, stirring after 2 min.

2. Step 2

Add chocolate mixture, in batches, to sugar in large bowl, beating with mixer on medium speed until blended after each addition. Stir in nuts and vanilla.

3. Step 3

Pour into 13x9-inch pan sprayed with cooking spray. Smooth top with spatula. Refrigerate several hours or until firm before cutting into 1-inch squares.