

## **Basic Recipe for Fudge (aka “Chocolate Candy Bar)**

1 8 oz. pkg. Cream Cheese, softened  
4 C. Powdered Sugar, sifted  
4 oz. Unsweetened chocolate, melted  
1 to 2 t. vanilla  
1 dash salt

\*\*Add any thing from the “Create your own Chocolate Bar” Worksheet. Use fairly small amounts to start with  $\frac{1}{4}$  c. or so - - then work your way up, until it looks/tastes okay.

Beat cream cheese until smooth. Gradually add sifted powdered sugar. Beat Well. Add chocolate, salt and vanilla. STIR well. Stir in remaining ingredients (as needed). Spread in a greased pan (at least 8 in. or larger - - this makes quite a bit). Chill.