

Cream Cheese Chocolate Fudge

4 cups sugar
1 cup boiling water
4 ounces baking chocolate
6 tbsp corn syrup
½ tsp salt

2 cups nuts
1 tsp vanilla
3 ounces cream cheese
¼ cup butter

Mix the sugar, water, chocolate, syrup, and salt well in a large pan. Cook slowly, without stirring, to 240° (soft ball). Remove from heat and set the butter and cheese on top. Let set about an hour until it cools to 114°, add the vanilla, and beat. When it loses its glossy appearance, add the nuts and pour into a greased 9x13 pan.

Adapted from *Christmas Time at Home* (1958).