

Goat Cheese Fudge

This is absolutely the creamiest, easiest fudge recipe EVER. No real cooking is involved. If you like chocolate and cheesecake you are going to LOVE this fudge!

4 (1 oz.) squares unsweetened chocolate

8 oz. chevre (a mild chevre works best, you can use cream cheese)

4 C confectioner's sugar

1 tsp. vanilla extract

1/2 to 2 C nuts toasted (I love toasted pecans, toasting really brings out the nutty flavor, don't skip this step.)

Melt the chocolate in the microwave, cool to room temperature. Let the cheese come to room temp to soften and mix the cheese with the chocolate. Add the confectioner's sugar and vanilla extract. Beat it well; this increases the creaminess. Pat into an 8 or 9 inch pan a light spraying of PAM Cooking Spray makes it come out easy. Refrigerate a couple of hours before cutting. I did find it tended to "chunk" more than cut into neat squares as my chevre tends to be drier and more crumbly than most. So I just briefly dip the bottom of the pan in warm water and turn out the whole square of fudge onto a plate and then "chunk" off a piece when I want some.

If you want a peanut butter flavor add 1/2 C peanut butter and increase the confectioner's sugar to 5 cups.