

# Chocolate Cherry Fudge

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## **Ingredients**

1  $\frac{2}{3}$  cup maraschino cherry, finely chopped, well drained  
1  $\frac{1}{2}$  cup butter (1 stick)  
3  $\frac{2}{3}$  cups powdered sugar  
1  $\frac{1}{2}$  cup hershey's cocoa or 1  $\frac{1}{2}$  cup hershey's special dark cocoa  
1  $\frac{1}{4}$  cup evaporated milk  
1  $\frac{1}{3}$  cup pecan pieces  
1 teaspoon almond extract  
maraschino cherry, halves well drained (optional)  
slivered almonds (optional)

## **Directions**

Line 8-inch square pan with foil.

Lightly press chopped cherries between layers of paper towels to remove excess moisture.

Place butter in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute or until melted; stir in powdered sugar, cocoa and evaporated milk until well blended. Microwave at HIGH 1-1/2 minutes; stir vigorously. Microwave at HIGH an additional 30 seconds at a time, until mixture is hot, slightly thickened and smooth when stirred. Do NOT boil.

Stir in chopped cherries, pecans and almond extract.

Spread mixture into prepared pan. Cover; refrigerate until firm.

Remove foil; cut into squares.

Garnish with cherry halves and slivered almonds pressed lightly onto fudge, if desired.

Serve cold; refrigerate leftover fudge.

NOTE: For best results, do not double this recipe.