

Chocolate Cherry Fudge

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Ingredients

1⅓ cup maraschino cherry, finely chopped, well drained
1½ cup butter (1 stick)
3 ⅔ cups powdered sugar
1½ cup hershey's cocoa or 1½ cup hershey's special dark cocoa
1¼ cup evaporated milk
1⅓ 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 1-1½ 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.