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## Fudge Melt-A-Ways

[Back to the  
Recipe of the Month](#)

[Back to  
Recipe Archives](#)

[Back to Lobby](#)

### Ingredients:

3/4 cup butter	1 cup coconut
2 tsp. vanillas	1/4 cup granulated sugar
2-1/2 sq (oz) unsweetened chocolate	2 cups graham cracker crumbs
1/2 cup chopped nuts	1 egg, beaten
1 tbs. milk or cream	2 cups sifted powdered sugar

### Instructions:

In a saucepan, melt 1/2 cup of butter and 1 square of chocolate. Blend together the granulated sugar, 1 tsp. vanilla, eggs, cracker crumbs, coconut and nuts into the butter-chocolate mixture. Mix well and press into an ungreased 9" x 13" baking dish. Refrigerate.

Mix together 1/4 cup butter, milk, powdered sugar and 1 tsp. vanilla. Spread over crumb mixture. Chill.

Melt remaining 1/1/2 square of chocolate and spread over chilled filling. Chill. Cut before firm.

*Makes 24.*

[Back to Lobby](#)