

SEE'S CLUES FUDGE

KEVIN DENIS

2 6-oz pkgs chocolate chips (semi-sweet)
½ lb butter (2 sticks)
1 jar marshmallow creme (7 oz)
2 cups nuts (optional)
2 tsp vanilla

Put these ingredients in a bowl until hot mixture is ready.

Bring to a boil 4 ½ cups sugar and 1 can evaporated milk, stirring constantly until it reaches a boil. Boil for 6 minutes. Remove from heat and add above ingredients. Stir off stove for 15 minutes. This makes the fudge very smooth and creamy. Makes 5 pounds of candy. Enjoy!!

CHOCOLATE PHANTOM PHILADELPHIA FUDGE

BARBARA STARKEY

1 pkg (8 oz) Philadelphia Cream Cheese, softened
4 cups sifted powdered sugar
4 squares Baker's Unsweetened Baking Chocolate, melted
½ cup chopped Planters Walnuts
1 tsp vanilla

Beat cream cheese in large bowl with electric mixer on medium speed until creamy. Gradually add sugar, beating until well blended. Add remaining ingredients; mix well.

Spread into greased 8-inch square pan. Refrigerate several hours. Cut into 1-inch squares. Makes 64 squares.

Things We've Learned From Series Books

#12 Lurking Suspects:

Be aware of your surroundings! There may just be someone lurking about in the doorway, bushes, or behind that large tree! This person may just be that ghost, phantom, saboteur, or the sender of that threatening telegram, phone call, or letter you've received!