how to make “fudgier” fudge and frostings

with “JUNKET” QUICK FUDGE MIX
Fudge

Basic Recipe for Chocolate or Penuche: Keep water boiling in lower part of double boiler. Put 2 tablespoons butter or margarine and 3½ tablespoons water (measure to FUDGE mark on paper measure in package) into upper part of double boiler. When butter has melted, add contents of package of Chocolate or Penuche "Junket" Brand Quick Fudge Mix. Stir 3 to 4 minutes... until glossy. DO NOT BEAT. Add ¾ cup chopped walnuts, pecans, or other nuts, if desired. Pour AT ONCE onto buttered pan, plate or waxed paper. Cut in squares when cool.

For More Economical Fudge: Use 5 tablespoons evaporated milk in place of butter and water, and add contents of package at once.

Delicious Variations

Add 2 teaspoons instant coffee to butter and water before adding quick fudge mix in basic recipe, OR add any ONE of the following to chocolate or penuche fudge before pouring into pan: 12 quartered marshmallows and ½ cup chopped nuts, OR ½ cup raisins, OR ½ cup shredded coconut, OR few drops peppermint extract, OR 1 teaspoon rum extract.

Bonbons: Omit nuts in basic fudge recipe. While still warm, shape pieces of fudge into balls. Press walnut or pecan halves into top. Or roll balls in cocoa, chopped nuts, chocolate shot or shredded coconut.

HAWAIIAN PENUCHE

2 tablespoons butter
1/3 cup crushed pineapple

(Well-drained)

1 package Penuche
"Junket" Quick Fudge Mix

Keep water boiling in bottom of double boiler. In top part melt butter with pineapple. Add contents of package of Penuche "Junket" Quick Fudge Mix. (Mixture will appear quite dry, but on stirring will melt down.) Stir 3 to 4 minutes... until glossy. DO NOT BEAT. Pour AT ONCE onto buttered pan, plate or waxed paper. Cut in squares when cool.

Variations: Add ONE of the following to Hawaiian Penuche before pouring into pan: ½ cup shredded coconut, OR ¾ cup chopped nuts.
PEANUT CLUSTERS

2 tablespoons butter
3½ tablespoons cold water
1 package Chocolate or Penuche "Junket" Quick Fudge Mix
1 ½ cups Spanish peanuts

Keep water boiling in bottom of double boiler. Into top part put butter and cold water. When butter has melted, add contents of package of "Junket" Quick Fudge Mix. Stir 3 to 4 minutes... until glossy. DO NOT BEAT. Add Spanish peanuts. Drop spoonfuls of fudge onto waxed paper to form clusters.

FUDGE-COATED CHERRIES OR DATES

1 package Chocolate or Penuche "Junket" Quick Fudge Mix
2 tablespoons butter

Keep water boiling in bottom of double boiler. Into top part put butter and cold water. When butter has melted, add contents of package of "Junket" Quick Fudge Mix. Stir 3 to 4 minutes... until glossy. DO NOT BEAT. Keep fudge over hot water. Dip a tablespoon into fudge; coat fruit, one piece at a time, by swirling it around with fork in spoonful of fudge until covered. Set coated cherries or dates on waxed paper to cool.

Frostings

Basic Recipe for Chocolate or Penuche: Keep water boiling in lower part of double boiler. Put 4 tablespoons butter or margarine and 4 tablespoons water (measure to FROSTING mark on paper measure in package) into upper part of double boiler. When butter has melted, add contents of package of Chocolate or Penuche "Junket" Quick Fudge Mix. Stir 3 to 4 minutes... until glossy. DO NOT BEAT. Frost cake immediately. To keep frosting at spreading consistency, replace over boiling water, or if too thin, cool slightly. Frosts two 8" or 9" layers or one 9" x 13" cake or 2 dozen cup cakes.

For More Economical Frosting: Use 6 tablespoons evaporated milk in place of butter and water, and add contents of package at once.

Variations: Make frosting according to directions above, using 4½ tablespoons orange juice in place of water, OR add ½ teaspoon almond extract to chocolate frosting and trim frosted cake with ½ cup shaved blanched almonds, OR...
add ⅛ teaspoon ginger, ⅛ teaspoon cinnamon and ¼ teaspoon nutmeg to penuche frosting.

**Fudge Frosted Marshmallows, Nuts or Graham Crackers:**
Make frosting according to basic directions. Dip marshmallows, nuts or graham crackers into frosting. Place on buttered pan, plate or waxed paper.

### Sauces

**Hot Sauce:** Keep water boiling in lower part of double boiler. Put 2 tablespoons butter or margarine and 3 tablespoons water (measure to HOT SAUCE mark on paper measure in package) into upper part of double boiler. When butter has melted, add ½ package (1¼ cups) Chocolate or Penuche "Junket" Quick Fudge Mix. Stir 3 to 4 minutes... until glossy. DO NOT BEAT.

**Cold Sauce:** Use 2 tablespoons butter or margarine and 4 tablespoons water (measure to COLD SAUCE mark on paper measure in package). Follow basic directions given above. Serve hot or cold fudge sauce over chocolate nut bread, pudding, ice cream, etc.

**Variations:** Add ONE of the following to sauce made according to basic directions: ⅛ teaspoon peppermint extract, OR 2 tablespoons chopped cherries, OR 1 teaspoon instant coffee and ⅓ cup chopped pecans, OR ½ teaspoon rum extract, OR substitute orange juice for water in basic recipe and add 1 teaspoon grated orange rind.

### Brownies or Penuche Bars

| 1 ¼ cups all-purpose flour | 2 eggs (well beaten) |
| 1 teaspoon baking powder | 1 ½ cups melted butter or margarine |
| ⅛ teaspoon salt | 3 tablespoons water |
| 1 package Chocolate or Penuche "Junket" Quick Fudge Mix | 1 teaspoon vanilla |
| 1 cup finely-chopped nuts |

Sift and measure flour. Add baking powder and salt and sift again. To flour mixture add "Junket" Quick Fudge Mix, eggs, butter, water, vanilla and chopped nuts. Blend thoroughly. Pour into buttered pan, 9" x 13" (or 2 pans 8" x 8") and bake at 350°F. for 30 minutes. Makes 2½ dozen Brownies or Penuche Bars.
Delightful Variations

For variety, omit nuts and add ONE of the following to mixture for Brownies or Penuche Bars before pouring into pan:

1 cup shredded coconut
1 cup raisins
2/3 cup chopped figs and 2/3 cup chopped nuts
1 cup finely cut dates

CHOCOLATE CHIFFON PIE

3 eggs (separated) 1/2 cup water 1 1/2 teaspoons unflavored gelatin 1/2 package (1 1/4 cups) Chocolate “Junket” Quick Fudge Mix 1/4 teaspoon salt 1 teaspoon vanilla 8” baked pie shell Whipped cream


PENUCHE CHIFFON PIE

3 eggs (separated) 1/2 cup water 2 teaspoons unflavored gelatin 1/2 package (1 1/4 cups) Penuche “Junket” Quick Fudge Mix 1/2 teaspoon nutmeg (If desired) 1/4 cup chopped nuts (If desired) 1/4 teaspoon salt 1/4 teaspoon vanilla 8” baked pie shell Whipped cream

Real, Homemade Fudge

with the only

PRE-COOKED FUDGE MIX

Make smooth creamy fudge with "Junket" Brand Quick Fudge Mix every time. No beating...just follow illustrated directions on package! Use it for cake frosting and fudge sauce, too.

Chocolate and Penuche flavors.

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"JUNKET" BRAND FOODS

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