

David's Graham Cracker Fudge

2	Sticks of butter
1	Cup of sugar
1/2 to 1	Can of sweetened condensed milk (affects moistness and sweetness)
2	Beaten eggs
1	Cup of walnut pieces (or substitute 1 cup of sweetened coconut)
2-3	Cups of Graham cracker crumbs (2 cups firm, 3 cups very firm)
2	12 ounce bags of semi-sweet chocolate pieces for baking
1/2	Tsp of vanilla extract

In a sauce pan over low heat, melt two sticks of butter (or margarine) and add: granulated sugar, sweetened condensed milk, vanilla and beaten egg. Cook and stir over low heat for about two minutes.

Soften one bag of chocolate chips in a bowl using a microwave on high for 2 minutes. Stir chips until blended and add to the sauce pan. While softening the other bag of chocolate chips stir ingredients in sauce pan until will blended. Add the second bowl of chocolate chip and blend. Turn off the heat. Stir in walnut pieces (or coconut) and Graham crackers crumbs. Blend the ingredients thoroughly.

When ingredients are blended, pour the mixture into a greased 9 x 13 pan or dish and spread evenly. Place the container into the refrigerator and allow to chill. When firm, cut the mixture into desired size squares. The squares can be removed and placed in a serving container or on a plate