

FABULOUS FIVE-MINUTE FUDGE WREATH by Rachael Ray



INGREDIENTS

- 1 bag semisweet chocolate morsels (12 ounces)
- 9 ounces butterscotch morsels (3/4 of a 12 ounce bag)
- 1 can sweetened condensed milk (14 ounces)
- 1 teaspoon vanilla extract
- 1 can or package of walnut halves (8 ounces)
- 1/2 cup currants -- a couple handfuls (optional)
- 8-inch cake pan, lightly greased with softened butter
- Candied red and green cherries, for garnish (optional)

Serves 32 (2 pounds)

PREPARATION

Place a heavy pot on the stove and pre-heat it over low heat. Add chocolate and butterscotch morsels and milk and stir until morsels are melted and milk is combined. Save the empty condensed milk can. Stir in the vanilla and remove the fudge from heat. Add the nuts and currants and stir in immediately.

Cover the empty condensed milk can with plastic wrap and center it in the greased cake pan. Spoon fudge into pan around can, making sure to center the can if it drifts.

The fudge will set up almost immediately. Garnish can only be added in the first minute or two that the fudge is in the pan, so work quickly. Decorate your wreath with "holly" made from cut candied red and green cherries. A wreath left plain can be garnished with a pretty fabric bow when serving.

Chill covered in the refrigerator. Slice the fudge very thin when ready to serve – a little goes a long way since it's very rich!

Source: http://www.rachaelray.com/recipe.php?recipe_id=824