



## FUDGE MELTAWAYS

- 1/2 Cup Butter
- 1 Ounce Unsweetened Chocolate
- 1/4 Cup Granulated Sugar
- 1 Teaspoon Vanilla
- 1 Egg, beaten
- 2 Cups Graham Cracker Crumbs
- 1 Cup Coconut
- 1/2 Cup Chopped Nuts
- 1/4 Cup Butter
- 1 Tablespoon Cream
- 2 Cups Sifted Confectioners' Sugar
- 1 Teaspoon Vanilla
- 1 1/2 Ounces Unsweetened Chocolate

## DIRECTIONS

1. Melt 1/2 cup butter and 1 ounce chocolate in a saucepan.
2. Blend granulated sugar, 1 teaspoon vanilla, egg, crumbs, coconut and nuts into butter mixture.
3. Mix well and press into a 11x7 inch baking dish.
4. Refrigerate.
5. Mix 1/4 cup butter, milk, confectioners' sugar and 1 teaspoon vanilla.
6. Spread over crumb mixture.
7. Chill.
8. Melt remaining chocolate and spread over filling.
9. Chill.
10. Cut before firm.