

Taste of Home



Surprise Chocolate Fudge

★★★★☆

This fun novelty recipe uses pinto beans to replace some of the butter typically found in fudge. Walnuts give the soft creamy squares a nice crunch. -Pattie Ann Forsberg of Logan, Kansas

TOTAL TIME: Prep: 20 min. + chilling

YIELD: about 3-1/2 pounds.

Ingredients

1 can (15 ounces) pinto beans, rinsed and drained

1 cup baking cocoa

3/4 cup butter, melted

1 tablespoon vanilla extract

7-1/2 cups confectioners' sugar

1 cup chopped walnuts

Directions

1. In a microwave-safe dish, mash beans with a fork until smooth; cover and microwave for 1-1/2 minutes or until heated through. Add cocoa, butter and vanilla. (Mixture will be thick.) Slowly stir in sugar; add nuts. Press mixture into a 9-in. square pan coated with cooking spray. Cover and refrigerate until firm. Cut into 1-in. pieces.

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