

## Spicy Chocolate Fudge with Pecans

adapted from

<http://vanillakitchen.blogspot.com/2008/10/spicy-chocolate-fudge-with-pecans.html>

½ cup butter (1 stick)

4 oz. cream cheese

12 oz.. of sifted confectioners sugar (about 3 ½ cups after sifting)

1/3 to ½ cup unsweetened cocoa powder

1½ teaspoon vanilla extract

½ teaspoon cinnamon

½ teaspoon chili powder

1/4 - ½ teaspoon ground red pepper (add as much or as little as you like)

½ teaspoon salt

¾ cup pecans, chopped up (walnuts would work also)

ground nuts, toasted coconut or other finishes

In a separate bowl sift together powdered sugar and cocoa; set aside.

In a large heavy bottom saucepan over medium heat, melt butter and cream cheese, stirring often. Do not boil! If cream cheese does not really melt or blend in, it will still be ok. Remove from heat add in the salt, vanilla extract and pepper, spices and mix by hand. Add the sifted sugar & cocoa to the cheese mixture, mixing well by hand.

Stir in the nuts. Roll into balls 1" or slightly smaller. Either leave as is or roll in ground nuts, toasted coconut, cocoa powder etc.

Makes about 4 dozen.