**Brown Sugar Fudge - cut in 1/2**

Three simple ingredients that melt in your mouth. This classic favourite is quick to prepare and so easy to enjoy. It also freezes well, but that assumes there is still some left to freeze!

**Prep Time:** 15 minutes plus chilling time
**Serving:** 64 1” squares

**Ingredients:**

1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk
2 cups (500 mL) well-packed brown sugar
½ lb (227 g) butter

**Preparation:**

1.  Place ingredients in a 2-quart (2.2 L) micro-wave safe mixing bowl, and microwave on HIGH for 10 minutes, stirring every 2 minutes. Let cool slightly.
2.  Beat with mixer for 5 minutes.
3.  Spread mixture into a parchment paper-lined 8 x 8" (2L) square pan. Chill to set and cut into squares.

**Cherry Polka Dot Fudge- cut in 1/2**

Mini marshmallows and glacé cherries make this a chewy, cheery, cherry delight.

**Prep Time:** 15 minutes plus chilling time
**Serving:** About 2 lb (1 kg)

**Ingredients:**

3 cups (750 mL) semi-sweet chocolate chips
1 can (300 mL) Regular **Eagle Brand®** sweetened condensed milk
2 tsp (10 mL) vanilla extract
1/2 cup (125 mL) chopped glacé cherries
1/2 cup (125 mL) mini marshmallows

**Preparation:**

1.  Melt chocolate chips with Eagle Brand. Remove from heat. Stir in vanilla, cherries and marshmallows.
2.  Spread evenly in parchment paper-lined 8” (20 cm) square pan. Chill 4 hours or until firm.
3.  Remove from pan and peel off paper. Cut into squares.

**Homemade Vanilla Caramels - cut in 1/2**

**Prep Time:** 20 minutes plus chilling time
**Serving:** Makes 64 1” or 32 oversized caramels

**Ingredients:**

1 cup (250 mL) sugar
1 can (300 mL) Regular **Eagle Brand®** sweetened condensed milk
1 tbsp (15 mL) butter
1/2 tsp (2.5 mL) vanilla extract

**Preparation:**

1.  Place sugar in a heavy saucepan over low heat. Cook, brushing down sides of pan occasionally until melted and the colour of maple syrup. Do not stir, as it may cause crystallization.
2.  Whisk in Eagle Brand and butter. Cook over low heat about 15 minutes whisking constantly until mixture forms a soft ball (at about 240o F/115oC) when tested in cold water.
3.  Remove from heat; add vanilla. Turn at once into a parchment paper-lined 8”x 8” (2 L) baking pan. Cool completely. Cut into squares.