



# OCR

ORTHOPAEDIC & SPINE  
CENTER OF THE ROCKIES

FROM THE OCR FAMILY'S *kitchen* TO YOURS

## CHOCOLATE FUDGE

### Ingredients:

- 2 squares unsweetened chocolate
- 1 square sweetened chocolate
- 1 tbsp. butter
- 3 cups powdered sugar
- 1 egg
- 1 tsp. vanilla
- Nuts to taste if desired

### Directions:

Add chocolate and butter to powdered sugar and beat until smooth. Then add the egg and beat until thick. Add in vanilla and any nuts if desired. Line an oven safe pan with wax paper and pour in fudge mixture. Refrigerate until firm (about 2-3 hours). Cut the fudge while it's still cold and store in an air tight container at either room temperature or the fridge.

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