Pinto Bean Fudge

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1 cup cooked soft pinto beans (drained and mashed)

¼ cup milk

6 oz. unsweetened condensed milk

2 lbs. powdered sugar

1Tbs. vanilla

6 Tbs. butter or margarine

Nuts (optional)

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Nuts (optional)

In large bowl stir beans and milk together, adding enough milk to resemble mashed potatoes; stir in vanilla. Melt chocolate and butter and stir into bean mixture. Gradually stir in powdered sugar. Knead with hands to get it well blended. Spread into lightly buttered 9-inch baking dish or form into two 1-1/2 inch rolls. Chill 1-2 hours.

In large bowl stir beans and milk together, adding enough milk to resemble mashed potatoes; stir in vanilla. Melt chocolate and butter and stir into bean mixture. Gradually stir in powdered sugar. Knead with hands to get it well blended. Spread into lightly buttered 9-inch baking dish or form into two 1-1/2 inch rolls. Chill 1-2 hours.