

**W**hen I was 17, I spent a summer in Guatemala working at an orphanage in a beautiful, but very poor, village in the mountains. Spending my days with children and the local people taught me so much about the true meaning and secrets of a happy life. They had so little and yet to this day, I have never experienced happier people. Their smiles were bright, their generosity was overwhelming and their gratitude for what they had was inspiring. My experience has stayed with me all my life and I continue to learn and gain wisdom from reflecting back on those days.

I love this dessert because it is so delicious and so easy. I got this recipe when I was in the 3<sup>rd</sup> grade from my Girl Scout “Brownie” Troupe. I think it was meant to be easy and fun for nine-year-olds, but everyone who tries it thinks it is the best fudge they have ever had. It has become a Daly family tradition every year over the holidays and I have already passed the recipe down to my nieces.



## Teresa's Famous Brownie Fudge

1. Melt the butter and chocolate in a double boiler or microwave; stir until smooth.
2. Add the egg, milk and vanilla. Stir until blended.
3. Put the sugar in a large bowl and pour the chocolate mixture over the sugar.
4. Using your hands, mix and fold it all together until the fudge is thick and smooth.
5. Press fudge into an 8x8 square glass or aluminum baking pan (9x13x2 baking pan if you double the recipe).
6. Chill for a couple hours to set.
7. Bring back to room temperature to cut and serve.
8. You will love it!

1 cup (2 sticks) salted butter  
(don't use margarine)  
4 1-ounce squares dark  
unsweetened chocolate  
1 egg  
3 tablespoons whole milk or half  
and half  
1/2 teaspoon vanilla extract  
1 pound powdered sugar  
1 cup coarsely chopped walnuts  
or pecans (optional)



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