

2 cups granulated sugar
6 oz. heavy cream
1/4C 1/2 stick butter
1 cup semi-sweet chocolate chips
2 cups milk chocolate chips
2 teas. vanilla
1 1/2 cups chopped macadamia nuts
6 oz. cream cheese whipped

Butter sides of medium saucepan. Cook granulated sugar, butter and heavy cream over medium heat. Stir constantly. After the first bubble appears, cook 8 minutes. Remove from heat. Add all semi-sweet chips, milk chocolate chips, and the whipped cream cheese. When mixture is cool to touch, stir in vanilla and nuts until blended well. Pour into buttered 9 x 13" pan. (or a buttered 9 x 10" pan for thicker fudge).^{*} Wrap with foil and refrigerate until firm or wrap and freeze. Remove and serve at room temperature.

^{*}Shape into pan with fingers.