





Butterfinger Fudge

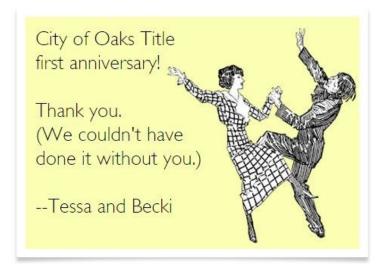
Tessa's marketing fudge was a hit. Here is the much-requested recipe:

3 cups Candy Corn1 can sweetened condensed milk2 cups white chocolate chips

Line a pan (8x8 or 9x9) with foil and spray with cooking spray.

Add Candy Corn and peanut butter to a medium saucepan and heat, over low heat, stirring every 30 seconds or so, for about 3 minutes. Add sweetened condensed milk, stir, and cook for another 3 minutes, stirring every 30 seconds (you don't want the milk to boil; a slight simmer is okay). Add white chocolate chips and stir until everything melts together. (It will seem like it's never going to melt...but it will!) Spread evenly in pan. Cool on counter about 15 minutes, then chill until hardened. Cut into squares.

(recipes are from www.crazyforcrust.com)



Raleigh has made another list! Check out the MSN article: http://www.msn.com/en-us/money/realestate/the-us-cities-attracting-the-most-families/ss-BB6ojE7

Chicago Title's Law Blawg has some interesting points: http://titleblawg.blogspot.com/2014/10/arent-we-all-liable.html and http://titleblawg.blogspot.com/2014/10/closing-protection-letters-and.html

What is a Physical Property Survey? Why do I Need One? https://www.linkedin.com/today/post/article/20140929144843-16405042-what-is-a-physical-property-survey-and-why-do-ineed-one