

S39mores Fudge

Oscar · 28/09/2024

**Prep Time**

3 hrs

Difficult

Medium

Servings

3 hrs 20 mins

Description

I whipped up this smores fudge for a birthday present and it was too excellent not to share This is a great treat for your next holiday party or backyard barbecue The amount of graham crackers and marshmallows used is based on personal preference Feel free to experiment using more or less

Ingredients

- - 8 honey graham crackers
- crushed and divided - 1 pound semisweet chocolate chips - 1 (14 ounce) can sweetened condensed milk - ¼ cup unsalted butter - 2 tablespoons vanilla extract - 1 (10.5 ounce) package miniature marshmallows

Instructions

1. Line an 11x7-inch baking dish with parchment paper. Sprinkle 1/2 of the crushed graham crackers on the bottom of the dish. Set aside. Melt chocolate chips
2. condensed milk
3. butter
4. and vanilla in the top of a double boiler over simmering water
5. stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Pour 1/2 of the melted chocolate mixture into the prepared baking dish; sprinkle 1/2 of the marshmallows over chocolate mixture. Repeat layers with remaining crushed graham crackers
6. chocolate mixture
7. and marshmallows. Chill in the refrigerator until solid
8. 3 hours to overnight.