



Foolproof Chocolate Fudge

Jacob · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This classic and truly foolproof fudge recipe will be a favorite for years to come Try one of our suggested variations or personalize the fudge by adding your favorite ingredients to the basic recipe Fudge also makes a great homemade gift to share with family and friends

Ingredients

— - 3 cups semi-sweet chocolate chips - 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk - 1 dash Dash salt - $\frac{3}{4}$ cup chopped nuts - 1 $\frac{1}{2}$ teaspoons vanilla extract

Instructions

1. In heavy saucepan
2. over low heat
3. melt chocolate chips with sweetened condensed milk and salt. Remove from heat; stir in nuts (optional) and vanilla. Spread evenly into wax-paper-lined 8- or 9-inch square pan. Chill 2 hours or until firm. Lift fudge out of pan and place onto cutting board; peel off paper and cut into squares. Store covered in refrigerator.
Variations Creamy Dark Chocolate Fudge: Melt 2 cups miniature marshmallows with chocolate chips and sweetened condensed milk. Proceed as above. Milk Chocolate Fudge: Omit 1 cup semi-sweet chocolate chips. Add 1 cup milk chocolate chips. Proceed as above. Rocky Road Fudge: Omit 1 cup semi-sweet chocolate chips
4. salt
5. nuts and vanilla. In saucepan
6. melt chocolate chips with sweetened condensed milk and 2 tablespoons butter or margarine. In large bowl
7. combine 2 cups dry-roasted peanuts and 1 (10 1/2-ounce) package miniature marshmallows. Stir in chocolate mixture. Spread in wax paper-lined 13x9-inch pan. Proceed as above. (Makes about 2 3/4 pounds) Microwave: In 1-quart glass measure
8. combine chocolate chips with sweetened condensed milk and salt. Cook on HIGH (100% power) 3 minutes or until chips melt
9. stirring after 1 1/2 minutes. Stir in remaining ingredients. Proceed as above.