

CREAMY CHOCOLATE FUDGE

F EASY

Last Modified: 12/20/2014

PREP: 10 Min
COOK: 20 Min
STOVETOP

SUE K'S-CANDY

MAKES 2 POUNDS

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Milk Chocolate Chips	
1	Cup	Semi-Sweet Chocolate Chips	
1/2	14 Oz	Jar Marshmallow Fluff (Kraft)	
1 1/2	Cups	Granulated Sugar	
2/3	Cup	Evaporated Milk	
1/4	Cup	Unsalted Butter	
1/4	Tsp	Table Salt	
1	Tsp	Vanilla Extract	
1/2	Cup	Nuts (Any U Like)	Chopped

PREPARATION

OPTION	You may either omit or substitute any kind of Chopped Nuts to your liking.
TOOLS	1) 9" x 9" Glass Baking Dish 2) Large Saucepan & Lid 3) Silicone Spatula
PREP	DISH 1) Chop the chosen Nuts and set them aside.
1	Line a 9 inch x 9 inch glass baking dish with waxed paper up the sides and set it aside.
2	Line a large saucepan over medium heat, combine the Marshmallow Crème, Sugar, Evaporated Milk, Butter and Salt. Bring the mixture to a full boil and cook it for 5 minutes while stirring constantly.
3	Remove from the heat, fold in the Milk and Semi-Sweet Chocolate Chips. Stir constantly until the Chips are melted and the mixture is smooth. Stir in the Nuts and Vanilla and pour the Fudge into the prepared dish and level it with a Buttered spatula. Chill it in the refrigerator for 2 hours or until firm.
4	Turn the Fudge out onto a cutting board, peel off the waxed paper and cut it into squares.
SERVE	Place on a serving platter and serve while room temperature.