

FESTIVE FUDGE

F EASY

Last Modified: 12/20/2014

PREP: 10 Min
COOK: 5 Min
STOVETOP

SUE K'S-CANDY

MAKES 2 POUNDS

QUA	MEASURE	INGREDIENT	PROCESS
3	Cups	Semi-Sweet Chocolate Chips	
1	14 Oz	Can Sweetened Condensed Milk	
1	Pinch	Kosher Salt	
1 1/2	Tsp	Vanilla Extract	
1	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	In a large saucepan over low heat, add in the Condensed Milk, and the Chocolate Chips. Heat until melted while stirring with a wooden spoon. Stir in the Nuts if using and the Vanilla.
2	Line a 9 inch x 9 inch glass baking dish with waxed paper up the sides. Fold in the hot Chocolate and level it with a Buttered spatula. Chill it in the refrigerator for 2 hours or until firm.
3	Turn the Fudge out onto a cutting board, peel off the waxed paper and cut it into squares.
4	OPTION #1: Chocolate Peanut Butter Fudge: Stir in 3/4 cup of Peanut Butter Chips in place of the Chopped Nuts. Melt the 1/2 cup of Peanut Butter Chips with 1/2 cup of Whipping Cream, stir the mixture until thick and smooth. Spread it evenly over the top of the chilled Fudge.
4	OPTION #2: Marshmallow Fudge: In place of the Chopped Nuts. Add 1 tablespoon of Unsalted Butter to the hot mixture and fold in 2 cups of Miniature Marshmallows. Stir until the Marshmallows are melted and mixed well.
5	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.