

Chocolate Fudge with Variations

Makes 36 pieces

- 1 (400g) can sweetened condensed milk
- 340 g semisweet chocolate chips, about 2 cups
- 173 g milk chocolate chips, about 1 cup
- 28 g unsalted butter
- 1 tsp pure vanilla extract
- 125 g coarsely chopped pecans or walnuts, optional



1. Lightly grease a 23-cm square pan. Line with a piece of plastic wrap, leaving the ends out to cover the finished fudge. The ends will also serve as "handles," which will help you lift the fudge out of the pan.
2. In a stainless steel bowl over simmering water, combine the **sweetened condensed milk, chocolate chips, butter, and vanilla**. Stir until the chocolate has melted and the mixture is smooth.
3. Stir in the **nuts**, if using.
4. Pour the mixture into the prepared pan.
5. Spread gently, then cover lightly with the ends of the plastic wrap. **Chill in the refrigerator until the fudge is firm.**
6. Lift the chilled fudge out of the pan and cut into small squares.

- ✓ For rocky road fudge, stir in about 1 C of **miniature marshmallows** and replace the chopped nuts with 63 g of chopped **peanuts**.
- ✓ Gently press about ½ C of **toffee bits** into the top of the fudge just before you put it in the refrigerator.
- ✓ Top the fudge with crushed **peppermint sticks** or candy canes.
- ✓ Add chopped **red and green candied cherries** to the fudge in place of or in addition to the chopped nuts.
- ✓ To make chocolate and coconut fudge, spread about ½ C of flaked sweetened **coconut** out in a single layer in a skillet. Place the skillet over medium heat and cook, stirring and turning constantly, until the coconut is lightly browned. Stir the coconut into the fudge along with the nuts, if using.
- ✓ Replace the walnuts or pecans with 125 g of lightly toasted **pistachios** or chopped toasted **macadamia nuts**.
- ✓ Stir 1 T of **bourbon or rum** into the fudge along with the **vanilla**.
- ✓ Add ½ to 1 C of **dried cranberries, raisins, or chopped dried cherries** to the fudge along with the nuts.

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