

Coffee and Cinnamon Fudge

written by The Recipe Exchange | November 17, 2014

Ingredients

3 cups (18 ounces) semi-sweet chocolate chips
1 (14-ounce) can MAGNOLIA® Brand Sweetened Condensed Milk (NOT evaporated milk)
Dash of salt
1 teaspoon vanilla extract
1 tablespoon ground cinnamon
1 tablespoon instant coffee

Directions

In heavy saucepan, over low heat, melt chocolate chips with MAGNOLIA® and salt. Remove from heat; stir in vanilla, instant coffee and ground cinnamon. Spread evenly into wax paper lined 8- or 9-inch square pan.

Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Notes: Chocolate Fudge: Omit cinnamon and coffee. Add 1/2 to 1 cup chopped nuts and additional 1/2 teaspoon vanilla extract.