

# Dark Chocolate Fudge

written by The Recipe Exchange | November 17, 2014

## **Ingredients**

1- 7 oz jar Marshmallow Fluff  
1- small can evaporated milk  
3 cups white granulated sugar  
1 tsp vanilla  
1 1/2 sticks real butter  
1- 12 oz package Hershey Dark Semi Sweet chocolate bit

## **Directions**

Mix marshmallow, milk, sugar, vanilla, and butter, together over med heat, stirring constantly it it comes to a rolling boil.

Cook over med heat being careful to stir constantly so it does not scald or burn.. for exactly 5 minutes. After 5 minutes take off the heat and pour in the Dark semi sweet chocolate Bits. Stir til smooth..

I use a 7 x 9 pan, buttered.. Pour into the pan quickly after its been stirred to smooth.. place in refrigerator for 1 hr.. it will be cool enough to handle and take out of pan, yet soft enough to cut.

Cut into bite size pieces and place in a covered bowl, and place back into refrigerator to finish cooling.