

Foolproof Chocolate Fudge

written by The Recipe Exchange | November 17, 2014

Ingredients

3 cups (18 ounces) semi-sweet chocolate chips
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
Dash salt
1/2 to 1 cup chopped nuts (optional)
1 1/2 teaspoons vanilla extract

Directions

In heavy saucepan, over low heat, melt chocolate chips with EAGLE BRAND® and salt. Remove from heat; stir in nuts (optional) and vanilla.

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 covered in refrigerator.