

Nutella Fudge

written by The Recipe Exchange | August 16, 2017

Ingredients

11 oz milk chocolate chips
1/2 cup Nutella
14 oz can sweetened condensed milk (NOT Evaporated Milk & see note)
1 tsp vanilla

Directions

Line an 8 by 8 inch pan with aluminum foil.
Combine all the ingredients together in a medium saucepan over low heat, stirring consistently until the mixture is smooth.
Pour the chocolate mixture into the pan. Refrigerate for four hours, cut and store in an airtight container for up to two weeks.

Notes

Make sure not to add too much Nutella, it should be just 1/2 cup. Do not scrape the can of Sweetened Condensed Milk, doing this adds just slightly too much liquid and makes it harder for the fudge to set.