

Peppermint Chocolate Fudge

written by The Recipe Exchange | November 17, 2014

Ingredients

2 cups (12 ounces) milk chocolate chips
1 cup (6 ounces) semi-sweet chocolate chips
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
Dash salt
1/2 teaspoon peppermint extract
1/4 cup crushed hard peppermint candy

Directions

In heavy saucepan, over low heat, melt chocolate chips with EAGLE BRAND® and salt. Remove from heat; stir in peppermint extract. Spread evenly into wax paper lined 8- or 9-inch square pan. Sprinkle with peppermint candy.

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