

Spooky Fudge Treats

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)
1 tablespoon vanilla extract
Toppings: flaked coconut, sprinkles and assorted candies

Directions

In heavy saucepan, over low heat, melt chocolate chips with EAGLE BRAND®. Remove from heat; stir in vanilla.

Chill for 2 hours or until firm.

Roll into balls or Halloween shapes and decorate. Chill 1 hour or until firm. Store leftovers tightly covered.

Notes: Tips: This recipe is good at any holiday, just decorate fudge into festive shapes and toppings. The fudge can also be cut into fun shapes!

How to Decorate Fudge to Create Scary Looking Halloween Treats:

Pumpkin: Roll fudge in orange sprinkles; carve out pumpkin face designs. Use pieces of green jelly candy for leaves on top.

Cool Cat: Use taffy cut into triangles for ears, red hot candies for eyes and nose and sprinkles for mouth shape. Finish with cut licorice pieces for whiskers.

Scary Ghost: Roll fudge in flaked white coconut. Add candy eyes.

Spider: Roll big and smaller pieces of fudge into body/head shapes. Add red hots for eyes and mouth. Use cut licorice pieces for legs. Top with colored sprinkles on head and body.