

Chocolate and Butterscotch Fudge

written by The Recipe Exchange | November 17, 2014

Ingredients

2 cups (12 ounces) semi-sweet chocolate chips
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk),
divided
1/2 cup chopped walnuts (optional)
1 teaspoon vanilla extract
1 cup butterscotch chips

Directions

In heavy saucepan, over low heat, melt chocolate chips with 1 cup EAGLE BRAND®. Remove from heat; stir in nuts (optional) and vanilla. Spread evenly into wax-paper-lined 8- or 9-inch square pan.

In clean heavy saucepan, over low heat, melt butterscotch chips and remaining EAGLE BRAND®. Spread evenly over chocolate layer.

Chill 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.