Festive Fudge

written by The Recipe Exchange | November 17, 2014

Ingredients

3 cups (18 ounces) semi-sweet chocolate chips (or milk-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 leftovers covered in refrigerator.

Notes: OTHER GREAT FUDGE FLAVORS: Chocolate Peanut Butter Chip Glazed Fudge: Proceed as above but stir in 3/4 cup peanut butter chips in place of nuts. Glaze: Melt 1/2 cup peanut butter chips with 1/2 cup whipping cream; stir until thick and smooth. Spread over chilled fudge.

Marshmallow Fudge: Proceed as above but omit nuts and add 2 tablespoons butter to mixture; fold in 2 cups miniature marshmallows.