



Chocolate Nut Fudge



Ingredients:

18 oz. mixed-variety chocolate, chopped

14 oz. sweetened condensed milk

Pinch salt

1-1/2 tsp. vanilla extract

1/2 c. nuts, chopped (optional)

Tools Needed:

8-in square baking pan

foil or parchment paper

medium glass bowl

spatula

Instructions:

1. Line an 8-in square baking pan with foil or parchment.
2. In medium glass bowl, combine chocolate chips, sweetened condensed milk, & salt
3. Place the bowl in microwave or speed oven & heat for 3 minutes.
4. Stir, then microwave for 1 additional minute.
5. Remove & immediately stir in the vanilla & nuts.
6. Spread evenly in the prepared pan.
7. Refrigerate for 2 hours, or until firm.
8. Cut into squares & serve.

