

Festive Fudge

Prep time:

10
minutes

makes about 2 lbs.

- 3 cups (18-oz.) semi-sweet chocolate chips
- 1 (14-oz.) can Eagle® Brand Creamy Chocolate or Original Sweetened Condensed Milk (NOT evaporated milk)
- Dash of salt
- 1/2 to 1 cup chopped nuts, optional
- 1 1/2 tsp. vanilla extract

- 1 In heavy saucepan, over low heat, melt chips with Eagle® Brand and salt. Remove from heat; stir in nuts if desired and vanilla. Spread evenly into wax paper lined 8- or 9-inch square pan.
- 2 Chill 2 hours or until firm. Turn fudge onto cutting board, peel off paper and cut into squares. Store covered in refrigerator.

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

Marshmallow Fudge: Proceed as above; omit nuts. Add 2 tbsp. melted butter or margarine to fudge mixture; fold in 2 cups miniature marshmallows.

Tip: Fudge makes a great gift.

It's time for a treat.

