
Simple Fudge

Ingredients:

3 cups (18oz)
1 can (14 oz)

(18 oz) semisweet chocolate chips
Sweetened condensed milk OR

(1/2 cup hot water + 1 cup sugar + 1 cup dry powdered milk +
1 T. butter, mixed thoroughly in blender

Dash

Salt

1 1/2 t.

Vanilla extract

2/3 c.

Chopped nuts, optional

Directions:

1. Melt chocolate chips in sweetened condensed milk, use a heavy saucepan over low heat.
2. Remove from heat and stir in remaining ingredients.
3. Spread evenly into an 8-inch square pan lined with wax paper or parchment.
4. Chill in fridge for 2-3 hours or until firm.
5. Turn fudge onto cutting board and peel off paper – cut into squares.

