

Foolproof Milk Chocolate Fudge

Prep Time: 10 minutes

Chilling Time: 2 hours

Makes about 2 pounds

- 3 cups (18-ounces) semi-sweet chocolate chips Dash of Salt
1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk) 1/2 to 1 cup chopped nuts, optional
1 1/2 teaspoons vanilla extract

1. Line 8- or 9-inch square pan with foil. Butter foil; set aside.
2. In heavy saucepan, melt chips with Eagle Brand and salt. Remove from heat. Stir in nuts if desired and the vanilla. Spread evenly into prepared pan.
3. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store covered in refrigerator.

Variations

Peanut Butter Chip Glazed Fudge:

Omit nuts. Stir 3/4 cup peanut butter flavored chips in with vanilla. Spread in pan and chill as above. For glaze, in small saucepan, melt 1/2 cup peanut butter flavored chips with 1/2 cup whipping cream, stir until smooth. Spread over chilled fudge. Chill. Cut and store as directed above.

Tip: For creatively shaped fudge, lift the edges of the foil to remove the fudge from the pan. Cut the blocks into squares, rectangles, diamonds or desired shape.

