Chocolate Fudge

Ingredients

- 3 pkgs semi-sweet chocolate chips (6 oz. each)
- 1 can sweetened condensed milk, 14 oz.
- dash salt
- 1 1/2 tsps vanilla extract
- 1/2 cup chopped nuts (optional)

Summary

Yield: 1
Source: Priscilla Warnke
Prep Time: 10 minutes
Category: Desserts

Instructions

Serves: 1 3/4 lbs.

Rating: Excellent

Chill time: 2-3 hours

Line an 8" square pan with wax paper. In heavy saucepan, over low heat, melt morsels with condensed milk. Remove from heat; stir in remaining ingredients. Immediately spread mixture evenly in pan. Chill 2-3 hours or until firm. Turn fudge onto cutting board and peel off the wax paper. Cut into small squares. Store, loosely covered at room temperature or refridgerator.

Variation: Rocky Road Fudge

Omit 1 package of the chocolate chips, salt, vanilla and nuts. In saucepan, melt morsels with condensed milk and 2 TBSP butter. In large bowl, combine 2 cups dry roasted peanuts and 1 (10 1/2 oz.) package miniature marshmallows. Pour chocolate mixture into nut mixture, mix well. Spread into wax paper-lined 13" X 9" pan. Chill 2 hours. Cut into squares and store loosely covered at room temperature.