

Beginners Homemade Fudge

Mrs. Pinion Baking Challenge - Week 7

Ingredients:

- 2 Bags of Chocolate Chips
- 28 Ounces Sweetened Condensed Milk
 - 2 cans
- 1/2 Teaspoon Kosher Salt
- 2 Teaspoons Vanilla

Optional:

- Caramel Topping
 - Carmel and Kosher Salt
- Peanut Butter Topping
 - Peanut Butter and Shortening
- Walnuts or Pecans



Directions:

- Lightly mist a 9x9-inch pan with non-stick spray, and line it with parchment.
- Place the chocolate, condensed milk, and salt in a large pot over very low heat.
- Stir the mixture continuously, until all the chocolate has melted and the mixture is very thick and shiny (about 5 minutes)
- Remove from the heat and stir in vanilla extract.
- Transfer the fudge to the prepared pan, smoothing it into an even layer.
- Allow to cool for 5 minutes, then add optional toppings and sauces
- Allow it to cool and set (about 1 hour), before cutting into squares.

Adapted from : <https://bakingamoment.com/easy-fudge-recipe/>