



# Chocolate Fudge



30 servings



15 minutes + 2  
hours in fridge

## Ingredients

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3 cups (18 Oz) milk chocolate chips  
1 14 oz can sweetened condensed milk  
(I use fat free)  
1 1/2 tsp vanilla extract  
1 1/2 tsp almond extract  
1/4 cup chopped nuts  
(walnuts, pecans or almonds)  
dash of salt

## Directions

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1. Line an 8 or 9-inch pan with tin foil.
2. In a heavy saucepan, heat the chocolate chips, condensed milk, and salt until melted and well combined. Do NOT use high heat or you risk burning the chocolate.
3. Remove from heat and stir in extracts. Using a rubber spatula, spread your mixture in an even layer into your prepared pan.
4. Chill for 2 hours or until firm.
5. Remove from pan by lifting the tin foil. Flip upside-down onto a cutting board and peel off the foil, cut your fudge into squares and enjoy!

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*This simple recipe is a great addition to any Christmas meal or gift for friends. It is company worthy!*