Chocolate Fudge

Rich little squares for sharing



MAKES

64 small squares

TIME

15 min active + 2-3 hr chill

TOOLS

8-inch square pan

BAKER'S NOTE

Sweetened condensed milk is essential; evaporated milk is not interchangeable.

Ingredients

3 cups (18 oz) semisweet chocolate chips
1 can (14 oz) sweetened condensed milk
Pinch of salt
1 1/2 tsp vanilla

How to Make It

1. Line the pan with parchment, leaving lifting handles.
2. Warm chocolate, condensed milk and salt over low heat, stirring constantly just until smooth. Remove from heat; add vanilla.
3. Spread into pan. Refrigerate 2-3 hours until firm. Lift out and cut into 64 squares with a warm, dry knife.

Serving & Storage

Refrigerate airtight up to 1 week. Freeze tightly wrapped portions up to 1 month; thaw wrapped in the refrigerator.

Adapted from Eagle Brand: Foolproof Chocolate Fudge.