



Foolproof Dark Chocolate Fudge

Ingredients:

- 3 (6 oz. each) pkgs. semi-sweet chocolate chips
- 1 (14 oz.) can sweetened condensed milk (NOT evaporated milk)
- Dash of salt
- $\frac{1}{2}$ to 1 cup chopped nuts
- $1\frac{1}{2}$ teaspoons vanilla extract

Directions:

- In heavy saucepan, over low heat, melt chips with sweetened condensed milk and salt.
- Remove from heat; stir in nuts and vanilla.
- Spread evenly into wax paper-lined 8- or 9-inch square pan.
- Chill 2 hours or until firm.
- Turn fudge onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature.

Notes:

Microwave Directions:

In 1-quart glass measure, combine chips with sweetened condensed milk. Microwave on High for 3 minutes. Stir until chips melt and mixture is smooth. Stir in remaining ingredients. Proceed as above.

Creamy Dark Chocolate Fudge: Melt 2 cups mini marshmallows with chips and sweetened condensed milk. Proceed as above.

Milk Chocolate Fudge: Omit 1 (6 oz.) pkg. semi-sweet chocolate chips. Add 1 cup milk chocolate chips. Proceed as above.

Creamy Milk Chocolate Fudge: Omit 1 (6 oz.) pkg. semi-sweet chocolate chips. Add 1 cup milk chocolate chips and 2 cups mini marshmallows. Proceed as above.

Mexican Chocolate Fudge: Reduce vanilla to 1 teaspoon. Add 1 tablespoon instant coffee and 1 teaspoon ground cinnamon to sweetened condensed milk. Proceed as above.

Butterscotch Fudge: Omit chocolate chips and vanilla. In heavy saucepan, melt 2 (12 oz.) pkgs. butterscotch flavored chips with sweetened condensed milk. Remove from heat; stir in 2 tablespoons white vinegar, 1/8 teaspoon salt, 1/2 teaspoon maple flavoring and 1 cup chopped nuts. Proceed as above.

Yield: about 2 pounds