

## Easy Fudge Recipe ★★★★★

*This simple Fudge Recipe is made with just three ingredients and takes only a few minutes to make too. Super easy and there's no candy thermometer required!*

**Course** Dessert **Cuisine** American **Keyword** candy, Christmas, fudge

**Prep Time** 15 mins **Chilling time** 3 hrs **Total Time** 3 hrs 15 mins

**Servings** 36 pieces **Author** Danielle



### Ingredients

- 3 cups semi-sweet chocolate chips (525 grams)
- 1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
- 2 tablespoons butter (30 grams)
- 1 cup chopped walnuts or pecans optional (125 grams)

### Instructions

1. Line an 8-inch square baking dish with parchment paper or aluminum foil, leaving some overhang for easy removal. Set aside.
2. Add the chocolate chips, sweetened condensed milk, and butter to a large saucepan and place over medium heat. Stir often until the chocolate chips are fully melted and the mixture is smooth.
3. Remove from the heat and scoop the mixture into the prepared baking dish. Spread around into one even layer.
4. Refrigerate for at least 3 hours or until fully chilled and the fudge is firm. Remove from the pan using the overhang from the parchment paper or foil, slice the fudge into pieces, and enjoy.

### Notes

Store leftover fudge in an airtight container in the refrigerator for up to one week.

**Freezing Instructions:** Fudge will freeze well for up to 3 months, thaw overnight in the refrigerator.

**Chocolate chips:** I used semi-sweet chocolate chips, but white chocolate chips or dark chocolate chips will work fine too.

**Chopped Nuts:** Feel free to mix in your favorite nuts or leave them out if you prefer.

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