

♥ Creamy Fudge Treats ♥

Enjoy! Jackie Allen's recipe.

Ingredients:

12 oz. semi sweet chocolate, block or chips chopped (quality chocolate makes a big difference in taste)

1 can (14 oz) sweet condense milk

2 Tablespoons salted butter

1/2 cups or more, nuts
(pistachios, almonds, walnuts, peanuts
-optional)



Directions:

1. Large sauce pan, low heat melt chopped chocolate, sweet milk, and butter. Melt until smooth and creamy.
2. In a plastic bag, place nuts and smash nuts into smaller bite size pieces. (Optional step)
3. In a baking pan (I use 9 inch square) lined the pan with foil, pour chocolate mixture and smooth
4. Add nuts on top and press down lightly. (optional step)
5. Let fudge cool for 10 minutes then place in the refrigerator until it's completely chilled - 30- minutes to 2 hours
6. Remove from pan, peel off foil, with a sharp knife cut into small bite size fudge pieces. (Keep cold)



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