

Idiot's Kitchen Recipe – Chocolate & Nut Fudge

Recipe from www.idiotskitchen.com – from Benjamin Skroch



Ingredients:

- 2 sticks of butter (1 cup)
- 1 can evaporated milk
- 5 cups sugar
- 1 cup semi-sweet chocolate chips
- 4 squares unsweetened baker's chocolate, finely chopped
- 1 (10.5 oz) bag mini-marshmallows
- 1.5 cups walnuts or pecans (6 oz), chopped
- 1 teaspoon vanilla

Butter or non-stick cooking spray for preparing the pans.

Be sure that you have all of the ingredients chopped and measured before you begin cooking. Use a very large pot or dutch oven that will accommodate all of the ingredients and allow ample room for stirring. For thick fudge, use a 9x13 inch baking dish. For thinner fudge use a 9x13 inch dish AND a 9x9 inch dish.

Prepare the dishes for the fudge by greasing thoroughly with butter or non-stick cooking spray.

In a large pot, melt 2 sticks of butter over medium heat. Do not let the butter brown. Alternately add the sugar and the evaporated milk stirring after each addition until you have added all 5 cups of sugar and the entire can of milk. Bring to a rolling boil over medium high heat and stir constantly at a boil for EXACTLY 6 minutes.

After 6 minutes, remove the pot from the heat and immediately add 1 cup of chocolate chips, 4 chopped squares of unsweetened chocolate, 1 bag of mini marshmallows and 1 ½ cups chopped nuts. Stir until thoroughly melted and combined and then stir like mad for exactly 1 minute. Add 1 teaspoon vanilla and stir to incorporate.

Immediately pour the fudge into the greased and prepared pan(s). Cool to room temperature, then slice and wrap in plastic wrap. For best flavor, chill in the refrigerator after removing from the pan.