

From the kitchen of Mrs. Saint Nick



Chocolate Fudge

Ingredients

- 2 tablespoons butter, cut into small pieces
- 3 cups or one pound semisweet [chocolate chips](#)
- 1 can (14 ounces) sweetened condensed milk
- 1/2 teaspoon pure [vanilla](#) extract
- 2 cups roughly chopped miniature pretzels, (peppermint candy, crushed cookies, miniature marshmallows, or, if you want to feel virtuous, trail mix can be substituted.) Or leave your fudge plain. That's good, too.

Directions

Coat an 8-inch square baking pan with cooking spray and line with parchment or wax paper, leaving a 2-inch overhang on all sides.

Place butter, chocolate chips, and condensed milk in microwave safe bowl. Heat for 1 minute, stir. Heat again for a minute and stir. Repeat until mixture is combined. Add vanilla and stir in 2 cups pretzels or whatever you're using. Transfer mixture to pan and smooth top. Refrigerate until set, 2 hours (or up to overnight, wrapped). Using parchment, lift fudge from pan and cut into 36 squares. Fudge can be stored in an airtight container, up to 2 weeks.

