



DESCRIPTION

You'll definitely spread some Christmas cheer with this delicious recipe! So grab an apron and get ready to make Creamy Chocolate Fudge!

INGREDIENTS

- one 6oz package semi sweet chocolate
- 4 oz sweet chocolate broken into pieces
- 2 1/2 cups mini marshmallows
- 1/2 tsp vanilla
- 2 cups sugar
- 1/2 tsp salt
- 3/4 cup evaporated milk
- chopped pecans

TOOLS

- 2-quart saucepan
- large bowl
- whisk
- 8-inch square pan
- spatula
- knife

DIRECTIONS

1. In a 2-quart saucepan, combine sugar, salt, and evaporated milk. Turn stove onto a medium high heat.
2. Stir until sugar is dissolved.
3. In a large bowl, combine semisweet chocolate chips, 4 ounces German sweet chocolate (broken in pieces), mini marshmallows and vanilla.
4. Bring your sugar mixture to a boil.
5. Reduce heat to low and simmer for 6 minutes, stirring constantly.
6. Turn off the heat and pour hot sugar mixture over chocolate mixture. Let it sit for 3-5 minutes, so that the chocolate can begin to melt.
7. Mix everything together until blended and totally smooth.
8. Pour mixture into a greased 8-inch square pan, using your spatula to pour it out.
9. Spread it around until it's even and all the way to the corners.
10. Decorate the top with chopped toasted pecans, chocolate chips or mini marshmallows, if desired.

Did you know there's a free web video for this activity with step-by-step instructions?
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COOKING

CHRISTMAS: HOMEMADE FUDGE

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11. Refrigerate until firm, for about 2 hours.
12. Cut into squares.
13. You can arrange the pieces on a serving plate or place them in clear cellophane to give as gifts. Twist the ends and tie them with silver and red twist ties and ribbons.

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