

# How to Make Delicious Fudge at Your Kitchen

Fudge is a delicious, creamy dessert that is perfect for any occasion. It's easy to make at home with just a few simple ingredients.



## Chocolate Fudge Recipes: How To Make Delicious Fudge At Your Kitchen by Gia Scott

★★★★☆ 4.4 out of 5

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|----------------------|-------------|
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## Ingredients

- 2 cups sugar
- 1 cup evaporated milk
- 1/2 cup unsalted butter, cut into small pieces
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

## Instructions

1. In a medium saucepan, combine the sugar, evaporated milk, butter, vanilla extract, and salt. Bring to a boil over medium heat, stirring constantly.
2. Reduce heat to low and simmer for 5 minutes, or until the mixture has thickened and reached a soft-ball stage. To test for the soft-ball stage, drop a small amount of the mixture into a cup of cold water. If the mixture forms a soft ball that can be easily picked up with your fingers, it is ready.
3. Remove the saucepan from the heat and let cool for 5 minutes. Then, beat the mixture with a wooden spoon or electric mixer until it becomes thick and creamy.
4. Pour the fudge into a greased 8-inch square pan. Let cool for at least 2 hours, or until firm. Cut into squares and enjoy!

## **Tips**

- For a richer flavor, use dark chocolate chips instead of semi-sweet chocolate chips.
- If you don't have a candy thermometer, you can use the cold water test to check for the soft-ball stage.
- Fudge can be stored in the refrigerator for up to 2 weeks. You can also freeze fudge for up to 2 months.

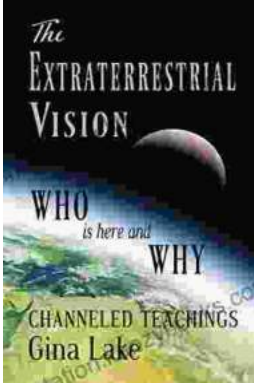
Fudge is a delicious and easy-to-make dessert that is perfect for any occasion. With just a few simple ingredients, you can create creamy, melt-in-your-mouth fudge that will impress your friends and family.



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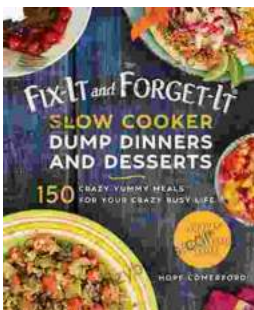
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