

Homemade Chocolate Fudge

Ingredients:

2 cups chocolate chips

1 (14 oz) can sweetened condensed milk (NOT evaporated milk!)

2 Tablespoons Butter or Margarine

2 tsp. vanilla

optional: 1/2-1 cup chopped add ins: nuts, peppermints, etc.

Directions:

Line an 8 inch square pan with foil, making sure that the ends of the foil drape over the sides (you'll use these later as handles to pull the fudge out of pan)

Add first 4 ingredients to saucepan, and over medium heat melt chocolate, and stir frequently to combine as it melts.

As soon as chocolate chips are all melted and the fudge is super creamy, remove from heat.

Stir in any optional add ins you wish to use.

Pour into foil lined pan, spreading into an even layer with spatula.

Chill in fridge for 2 hours till firm. Cut into 1 inch squares