

Dark Chocolate Cookies and Cream Crunch Fudge

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Ingredients:

1 can (14 oz) sweetened condensed milk
2 1/2 cups dark chocolate chips
Dash of salt
1 tsp vanilla
1 cup Hershey's Cookies 'n Crème Crunchers

Directions:

- *Line an 8 X 8 inch pan with plastic wrap, allowing it to fall over the sides for easy removal. Grease lightly.
- *Put the sweetened condensed milk, the dark chocolate chips and a dash of salt into a medium sauce pan and heat on medium low while stirring until melted and smooth.
- *Remove from the heat and stir in the vanilla.
- *Pour about half of this mixture into your prepared pan. spread out using a greased knife or spatula.
- *Sprinkle 1 cup Hershey's Cookies 'n Creme Crunchers over the top. Press gently and cover with the remaining fudge. Spread evenly.
- *Refrigerate for at least 2 hours. Use the plastic wrap hanging over the sides of the pan to remove the fudge from the pan.
- *Cut into squares, cover tightly and store in refrigerator.