

CINNAMON-CHOCOLATE FUDGE

INGREDIENTS:

- ❖ Chocolate chips* 3 Cups
- ❖ Condensed milk 1 can (14 oz)
- ❖ Butter 4 TBSP
- ❖ Salt ¼ tsp
- ❖ Ground cinnamon 2 tsp
- ❖ Vanilla 1 tsp

METHOD:

1. Line 8 X 8 baking pan with aluminum foil.
2. Spray foil with cooking spray.
3. In a large microwave safe mixing bowl combine Chocolate chips, milk, and butter.
4. Microwave for 1 minute. (Do NOT over cook in microwave ~ allow the heat of the mixing bowl to help melt chocolate chips)
5. Stir in vanilla, cinnamon, salt, and nuts if using.
6. Stir until totally smooth.
7. Pour into prepared baking pan and smooth into an even layer.
8. Place in refrigerator for at least 2 hours.
9. Remove from refrigerator turn pan upside down and remove fudge from pan.
10. Remove foil from fudge and discard foil.
11. Cut into convenient squares for serving.
12. Best when served at room temperature.

NOTES:

- ✚ I like bittersweet chocolate chips but my wife prefers semi-sweet chips ~ try them both and see which you prefer.
- ✚ Optional you can use ½ cup chopped walnuts if you like nuts in your fudge ~ I do but my wife and grandkids are allergic so I seldom add nuts to my dishes.

