World's Easiest Fudge in Under 10 Minutes

Total: 7 mins

Nutritional Guidelines (per serving)

Prep: 5 mins

255 15g 27g 4g

Cook: 2 mins

Calories Fat Carbs Protein

Servings: 16 servings

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

38 RATINGS

Be sure to use sweetened condensed milk in this recipe for the "Easiest Fudge in the World", not evaporated milk - that's a common mistake. It is probably the simplest recipe in the world, let alone the easiest fudge recipe, thus the name! But it tastes like a complicated fudge from a specialty candy shop.

You can use other types of chips in this recipe. Try butterscotch chips for butterscotch fudge, or use white chocolate chips for vanilla fudge. Add-ins are nice too. Try stirring in chopped nuts, or chopped dried cherries or cranberries (fabulous in vanilla fudge!). You can also layer two types of fudge in one 9" x 13" pan to make layered fudge! Have fun with this recipe and enjoy every bite.

Ingredients

- 1 12-ounce package semisweet chocolate chips
- 1 14-ounce can sweetened condensed milk
- 1 tablespoon butter
- 1 tablespoon cream
- 1/2 cup chocolate chips (if desired)

Steps to Make It

- 01 Place chips and milk in microwave safe bowl. (You can use just the one package of semisweet chocolate chips, or add the milk chocolate chips for a fudge that is slightly sweeter and creamier.)
- 02 Microwave on medium power for 2-3 minutes, stirring after 2 minutes.
- 03 Microwave, stirring at 1-minute intervals, until chips are melted and the mixture is smooth and thick. Stir in butter and cream until combined.
- 04 Pour into greased 8" square pan and cool. You can also melt the chips and milk in a heavy saucepan over low heat.
- 05 Let the fudge stand until it's cooled and firm.

- 06 Wrap well and store at room temperature.
- 07 Cut into pieces just before serving.

Recipe Tags:

Fudge Simple Fudge Dessert American