

EASY CHOCOLATE FUDGE

ORGANIZE INGREDIENTS AND UTENSILS

Ingredients:

- ½ cup heavy cream, (35% fat content)
- 1 cup sugar
- ½ teaspoon salt
- 1 ¾ cups mini marshmallows
- 3 tablespoons unsalted butter
- 1 ½ cups semisweet chocolate chips
- ½ teaspoon pure vanilla extract

Utensils:

- 9-by-5-inch loaf pan
- Wax or parchment paper
- Cooking spray
- Medium sauce pan
- rubber spatula
- Measuring cups and spoons

Mix-in ideas (optional):

- ¾ cup chopped walnuts
- ¾ cup crushed peppermints
- ¾ cup dried cranberries
- Decorative Sprinkles



INSTRUCTIONS:

1. Line 9-by-5-inch loaf pan with strips of waxed or parchment paper; coat evenly with cooking spray. Set aside.
2. In a medium saucepan with a heavy bottom, combine sugar, salt, butter, cream, and marshmallows over medium heat; cook, stirring, until butter and marshmallows are almost melted, 5 to 6 minutes.
3. Bring mixture to a boil; cook, stirring occasionally, for 5 minutes. An adult should remove the pan from the heat.
4. Add chocolate chips and vanilla to saucepan (this part is off the stove). Stir until chips are melted and combined. If you like, mix in ½ cup peppermints, dried cranberries or nuts.
5. An adult should pour hot fudge into the loaf pan. Top with remaining mints, sprinkles, dried cranberries or nuts.
6. Cool fudge in the pan, at room temperature, 3 hours. Grip paper, lift out fudge, and place on cutting board. Discard paper. An adult should cut fudge into squares.

Christmas Tree:

<http://www.panjul.link/tag/tree/>