



SNICKERS Holiday Chocolate Fudge  
RECIPE

## SNICKERS Holiday Chocolate Fudge



**TIME** 10 minutes  
**INGREDIENTS** 7 items  
**MAKES** 16 servings

This easy, no-fuss fudge is a snap to make and perfect for holiday cookie exchanges.

### INGREDIENTS

- 1 can sweetened condensed milk
- 6 oz unsweetened baker's chocolate, finely chopped
- 1 tbsp butter
- 1/4 tsp salt
- 1 tsp vanilla extract
- 9 SNICKERS Fun Size Chocolate Candy Bars Original, chopped and divided
- 2 tbsp holiday sprinkles

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## Instructions

1. Line 8-inch square baking dish with parchment paper, with paper overhanging sides.
2. In medium saucepan set over medium-low heat, cook sweetened condensed milk, unsweetened chocolate, butter and salt, stirring occasionally, for 4 or 5 minutes or until chocolate is melted and smooth.
3. Remove from heat and stir in vanilla. Fold in half the chopped SNICKERS Fun Size Chocolate Candy Bars Original. Scrape into prepared pan; smooth top. Garnish with remaining SNICKERS and holiday sprinkles.
4. Refrigerate fudge for 2 to 3 hours or until firm. Remove from pan and cut into 16 squares.
5. For a sweeter fudge, substitute unsweetened chocolate with bittersweet or semisweet chocolate.

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### [SNICKERS BLOOD RED CRINKLE COOKIES.](#)

Cooking time

25 mins

Ingredients

12 items



### **SNICKERS CHEESECAKE CUPS.**

Cooking time

35 mins

Ingredients

9 items



### **SNICKERS CREPE CAKE.**

Cooking time

40 mins

Ingredients

14 items



## **SNICKERS EASTER EGG BLONDIES.**

Cooking time

35 mins

Ingredients

12 items

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**Source URL:** <https://www.snickers.com/recipes/snickers-holiday-chocolate-fudge>