



SNICKERS Holiday Chocolate Fudge RECIPE

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<?xml version="1.0"?>

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. SHARE

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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

Instructions

- 1. 1
 - Line 8-inch square baking dish with parchment paper, with paper overhanging sides.
- 2. 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. 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. 4
 - Refrigerate fudge for 2 to 3 hours or until firm. Remove from pan and cut into 16 squares.
- 5. Tip
 - 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

SEE DETAILS

SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items

SEE DETAILS

SNICKERS EASTER EGG BLONDIES.

Cooking time

35 mins

Ingredients

12 items

SEE DETAILS

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