

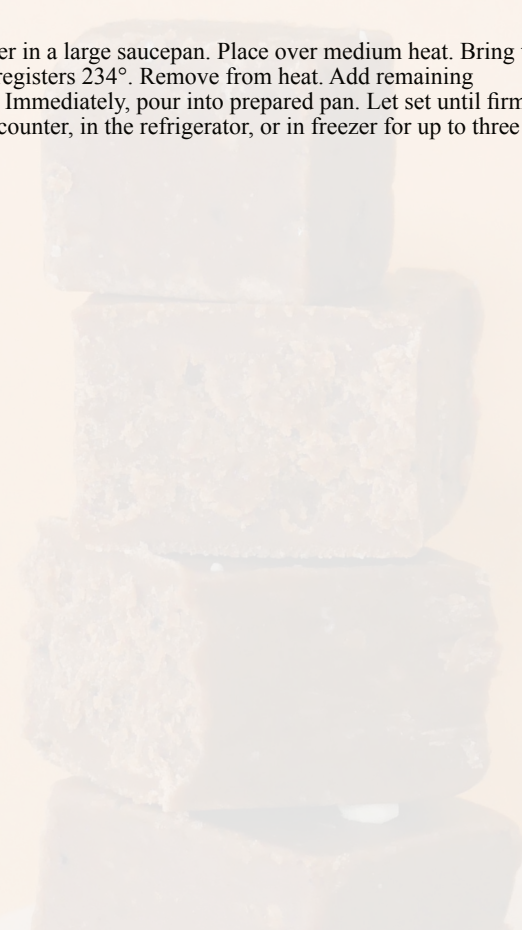
# Christmas Chocolate Fudge

Nothing quite says “Christmas!” as does chocolate fudge. This is my favorite fudge recipe ever; it’s a little more difficult than other recipes but well worth the efforts. Stir in some chopped candy canes to really make it Christmas!

Prep: 15 min. + 3hrs. setting • Cook: 15 min. • Serves: 40

- 3 c. sugar**
- ¾ c. margarine or butter**
- 2/3 c. evaporated milk**
- 1 ½ c. semisweet chocolate chips**
- 1 jar (7oz.) marshmallow cream**
- 1 tsp. vanilla extract**
- Chopped candy canes (optional)**

Foil a 9x9 in. glass or metal pan. Mix first three ingredients together in a large saucepan. Place over medium heat. Bring to a boil, stirring constantly. Boil for 4 minutes or until candy thermometer registers 234°. Remove from heat. Add remaining ingredients and stir until well incorporated. Stir in candy canes, if desired. Immediately, pour into prepared pan. Let set until firm; about two hours. Remove foil before cutting. Fudge can be stored on the counter, in the refrigerator, or in freezer for up to three months as long as it is in a tightly sealed container.



Taken from *Everything Sweet* © 2025 by Jason Schlichter

*Everything Sweet* is a 185-page cookbook filled with scrumptious dessert recipes for every occasion. Whether you're attending a party, social, potluck, or just craving something sweet, *Everything Sweet* will be your go-to for a beautiful and tasty dessert!

*Everything Sweet* includes...

- ~ Over 40 delicious dessert recipes
- ~ Full-color photographs of every recipe
- ~ Tips, food history, and ways to change the recipe
- ~ A section to record your own changes, ideas, etc.



Buy *Everything Sweet* now on Amazon.com or visit [www.bedsidepublications.com](http://www.bedsidepublications.com) for more free recipes.

