

# Ophelia's "Holiday Hooray" Fudge

AH, THERE'S NOTHING LIKE YUMMY FUDGE TO PUT EVERYBUGGY IN THE HOLIDAY SPIRIT! BUT WHY LIMIT YOURSELF TO BORING SQUARES? MAKE FUN, FUDGE-Y SHAPES BY USING COOKIE CUTTERS!

## WHAT YOU'LL NEED

3 CUPS  
SEMISWEET OR  
MILK CHOCOLATE CHIPS

1/8 TEASPOON  
SALT

1 TEASPOON  
VANILLA EXTRACT

1 (14-OUNCE)  
CAN SWEETENED  
CONDENSED MILK

CANDY DECORATIONS  
(OPTIONAL)

ALUMINUM  
FOIL

COOKIE CUTTERS

9-INCH  
SQUARE  
PAN

## WHAT TO DO

1. PUT CHOCOLATE CHIPS IN A MICROWAVE-SAFE BOWL AND MELT ACCORDING TO THE DIRECTIONS ON THE PACKAGE. STIR THE MELTED CHOCOLATE WITH A WOODEN SPOON UNTIL SMOOTH.
2. STIR IN THE CONDENSED MILK, SALT, AND VANILLA EXTRACT.
3. LINE A 9-INCH SQUARE PAN WITH ALUMINUM FOIL, EXTENDING IT ABOUT 2 INCHES BEYOND EACH SIDE. THIS MAKES IT EASY TO REMOVE THE FUDGE LATER. LIGHTLY SPRAY THE FOIL WITH NONSTICK COOKING SPRAY.
4. SPREAD THE MIXTURE EVENLY IN THE PAN.
5. CHILL THE CANDY UNTIL FIRM (ABOUT 30 MINUTES IN THE FREEZER OR 1 HOUR IN THE REFRIGERATOR).
6. LIFT THE FOIL FROM THE PAN AND PLACE IT ON A FLAT WORK AREA. USE COOKIE CUTTERS TO CUT OUT THE FUDGE, THEN LIGHTLY PRESS CANDY DECORATIONS ONTO EACH PIECE.



Love, Ophelia