

## No Fail Fudge

This simple fudge is great, and unlike many fudge recipes that require a precise cooking temperature or marshmallow fluff to get that creamy consistency, in this recipe you just add evaporated milk, which eliminates the need for any precision and guarantees perfect results every time!

Try the original recipe, then you can easily adjust it for sweetness - if you like a really sweet fudge, you'll need to add more sugar ... up to 1/2 cup more. If you like to really taste the chocolate, add more chips - I regularly use a whole bag of Nestle's instead of just 10 oz. The fudge does freeze, but it never lasts that long around here - I pop it into the freezer to set up - and it is ready to eat in 40 minutes!

### NEVER-FAIL FUDGE (Recipe from Williams-Sonoma Chocolate)

- 1 1/2 cups sugar
- 2 tablespoons unsalted butter
- 1/2 teaspoon salt
- 1/2 cup (4 ounces) evaporated milk
- 2 cups chocolate chips (semi-sweet or bittersweet)
- 2 teaspoons vanilla extract
- 3/4 cup walnuts (optional)

Grease an 8 inch square baking pan with butter. Combine the sugar, butter, salt and evaporated milk in a large saucepan over medium heat. Stir constantly until the mixture comes to a boil, then lower the heat slightly and continue to simmer for 5 minutes, stirring constantly.

Remove from the heat, and stir in the chocolate chips, continuing to stir until the chocolate melts and the mixture is smooth ... about 2 minutes. Stir in the vanilla and the walnuts. Then pour and scrape into the prepared pan, cover and chill until firm. Store in the freezer or in an airtight container at room temperature for up to 1 week.