



simple s'mores fudge

The tasty trio of marshmallows, chocolate and graham are transformed into a fast and fantastic, campfire-free S'mores Fudge.

MAKES: 16 SQUARES



julie albert & lisa gnat

ingredients

- 2 cups semi-sweet chocolate chips
- 1/4 cup butter
- 1 (14oz) can sweetened condensed milk (use full fat)
- 2 cups mini marshmallows
- 1 cup crumbled graham crackers

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directions

1. Line an 8x8 baking pan with aluminum foil, covering the bottom, sides and leaving overhang on all sides. Coat with non-stick cooking spray. Set aside.
2. In a medium saucepan, combine chocolate chips, butter and condensed milk. Heat over low-medium heat, stirring constantly until well combined (note: it will be very thick). Take off heat and let cool slightly for 4-5 minutes. Gently fold in marshmallows and graham crackers. Spoon into prepared pan and refrigerate until firm, 4-5 hours.
3. To serve, cut into squares. To store, cover tightly and keep refrigerated for up to 1 week.

"Life is uncertain. Eat dessert first."

— ERNESTINE ULMER



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