



Top 10 Fudge Recipes

by Lady Behind The Curtain

Gingerbread Fudge



Ingredients

14 ounce sweetened condensed milk
1 (12 ounce) bag white chocolate chips **PLUS** 6 ounces white chocolate chips
2 tablespoons butter
1 teaspoons vanilla extract
1 teaspoon cinnamon
1 teaspoon ginger
1/2 teaspoon nutmeg
1/2 teaspoon salt
1/4 teaspoon cloves
optional: gingerbread man sprinkles

Instructions

For Filling Cookie Cutters

At tightly as possible line 10 cookie cutters with foil.

Spray with non stick cooking spray.

Line the cookie cutter on a cookie sheet and set aside.

!For the Pan Method:

Line a 9-inch baking dish with foil, with end of foil extending over sides and set aside.

For the Gingerbread Fudge

Heat milk, ***ALL*** the white chocolate chips, butter vanilla, cinnamon, ginger, nutmeg, salt and cloves in a double boiler over simmering water.

Stir until the chocolate is melted and mixture is smooth.

Spoon equal amounts among the 10 cookie cutters, spread using an off set spatula (sprinkle with gingerbread man sprinkles) OR pour into the 9-inch prepared baking dish.

Carefully peel off foil from cookie cutter. **NOTE:** If fudge has seeped under the foil just gently peel it off OR lift out of the pan and cut into small squares.

Pistachio Fudge



Ingredients

3 cups white chocolate chips

1½ tablespoons unsalted butter

pinch of salt

1 (14 ounce) can sweetened condensed milk

1 (7 ounce) jar marshmallow cream

1 -(3.4 ounce) box instant pistachio pudding mix

1 cup pistachios, chopped

Instructions

Line a 8x8-inch baking pan with foil making sure the foil hangs over the edge.

In a medium saucepan combine the white chocolate chips, butter, salt and condensed milk; heat until melted and smooth.

Add the pudding mix and stir until the mix dissolves.

Add the marshmallow; stir until melted and smooth.

Pour hot fudge in prepared pan.

Sprinkle on pistachios, press down with the palm of your hand.

Cover and refrigerate until set.

Remove from refrigerator and cut into small squares.



Microwave Lemon Fudge

Ingredients

1 (10 ounce) bag *plus* 1 cup of white chocolate chips

1 (14 ounce)can sweetened condensed milk

2 tablespoons unsalted butter, softened

1½ teaspoons lemon extract

Optional: yellow gel food coloring and white sprinkles

Instructions

Line an 8x8-inch baking dish with foil (make sure the foil hangs over the edges to serve as handles).

Spray with non stick cooking spray.

In a 4-cup microwave measuring cup, mix chocolate chips, milk and butter. Microwave uncovered on high 1 to 2 minutes, stirring every 30 seconds, until chips are almost melted.

Stir in lemon extract and if you choose to a small amount of yellow gel food coloring.

Pour mixture into prepared baking pan.

Sprinkle on sprinkles (optional)

Place in refrigerator for 2 hours or overnight before cutting.

Peppermint Patty Fudge



Ingredients

- 3 cups (12 ounce bag) white chocolate chips
- 1 (14 ounce) can sweetened condensed milk
- 2 tablespoons unsalted butter, softened
- 1¼ cups peppermint crunch baking chips
- 1 pound bag of Dark Chocolate candy melts
- optional: extra peppermint crunch baking chips as garnish

Instructions

- Line an 8x8-inch baking dish with foil (make sure the foil hangs over the edges so serve as handles).
- Spray with non stick cooking spray.
- In a large microwave safe bowl, mix white chocolate chips, milk and butter.
- Microwave uncovered on high 1 to 2 minutes, stirring every 30 seconds, until chips are melted and creamy.
- Pour half of the melted chocolate mixture into prepared pan.
- Sprinkle on top 3/4 cup of the peppermint crunch baking chips.
- Pour remaining melted chocolate mixture over top of chips.
- Sprinkle on top the remaining peppermint crunch baking chips.
- Use the palm of your hand and press chips into the warm fudge.
- Refrigerate for 2 hours or overnight until the fudge is set.
- Line 2 cookie sheets with wax paper and set aside.
- Pour dark chocolate into a large microwave safe bowl, microwave in 30 second increments, stirring between each time until the chocolate is shiny and creamy.
- Using the extra foil on the sides as handles pull the fudge out of the pan.
- Cut into small bite size pieces.
- Place a piece of fudge on a fork and completely submerge into the melted dark chocolate.
- Place on prepared cookie sheets to harden (about 15 minutes).
- Optional: Before the chocolate hardens sprinkle some of the peppermint crunch baking chips on top

Chocolate Orange Marble Fudge



Ingredients

For the Chocolate Fudge

3 cups dark chocolate chips

1 (14 ounce) can sweetened condensed milk

2 tablespoons unsalted butter

For the Orange Fudge

3 cups white chocolate chips

1 (14 ounce) can sweetened condensed milk

2 tablespoons unsalted butter

1/2 teaspoon LorAnn orange cream flavor

Instructions

Line a 9x13-inch baking dish with foil (make sure the foil hangs over the edges so serve as handles).

Spray with non stick cooking spray.

In a large microwave safe bowl, mix dark chocolate chips, milk and butter.

Microwave uncovered on high 1 to 2 minutes, stirring every 30 seconds, until chips are melted and creamy.

Set aside and make the orange fudge.

In a large microwave safe bowl, mix white chocolate chips, milk, butter and orange cream flavor.

Microwave uncovered on high 1 to 2 minutes, stirring every 30 seconds, until chips are melted and creamy.

Pour the chocolate fudge into the prepared dish.

Use a spatula and smooth out making sure the fudge is all the way to the edges.

Now pour the orange fudge on top of the chocolate fudge.

Also make sure the fudge is even and is all the way to the edges.

Use a knife or spatula and swirl around the two fudge flavors to create a marble effect.

Refrigerate 2 hours or overnight until the fudge is set.



Neapolitan Fudge

Ingredients

For the Vanilla Fudge

1 (12 ounce) bag white chocolate chips

2 tablespoons unsalted butter

1 (16 ounce) container vanilla frosting

For the Dark Chocolate Fudge

1 (12 ounce) bag dark chocolate chips

2 tablespoons unsalted butter

1 (16 ounce) container chocolate frosting

For the Strawberry Fudge

1 (12 ounce) bag white chocolate chips

2 tablespoons unsalted butter

1 (16 ounce) container strawberry frosting

Instructions

Line a 9x13-inch baking dish with non stick foil (making sure use enough for the ends to hang over the edge(and spray with non stick cooking spray.

For the Vanilla, Dark Chocolate and Strawberry Fudge

Add chips and butter to a medium microwave safe bowl; heat until chips are melted (about 1 minute and 30 seconds) in 30 second intervals.

Stir until all chips are melted and creamy.

Stir in frosting until incorporated; pour into prepared baking dish in this order. Place in the refrigerator while making the next batch of fudge. In this order.....Vanilla, chocolate and strawberry. Use an off set spatula or spoon to evenly smooth out each layer. Meaning Vanilla will be on the bottom and strawberry will be on top with the chocolate in the center.

Place in the refrigerator for 4 hours or until hardened (preferably overnight).

Use the foil to lift fudge out of the pan, peel foil away from fudge.

Cut into small pieces.



Dark Chocolate Cherry Fudge

Ingredients

For the Dark Chocolate Fudge

- 1 (14 ounce) can sweetened condensed milk
- 1 (12 ounce) bag semisweet chocolate chips PLUS an additional 6 ounces
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla extract
- 1 cup walnuts, chopped

For the Vanilla Cherry Fudge

- 3 cups granulated sugar
- 3/4 cup unsalted butter
- 2/3 cup evaporated milk
- 1 teaspoon vanilla extract
- 1 (12 ounce) bag white chocolate chips
- 1 (7 ounce) container marshmallow cream
- 1 (8 ounce) container candied cherries, cut in half

Instructions

For the Dark Chocolate Fudge

Line a 10-inch baking dish with foil, leaving ends of foil extending over sides. Heat the milk, chocolate chips, butter and vanilla in a double boiler over simmering water. Stir until the chocolate is melted and mixture is smooth. Stir in nuts, pour into the prepared pan. Spread with an off set spatula. Set aside for the vanilla cherry fudge.

For the Vanilla Cherry Fudge

Boil sugar, butter and milk for 3 minutes. Continuously stir.

Turn burner off, add vanilla, white chocolate chips and marshmallow cream.. Mix until smooth. Add cut candied cherries. Pour vanilla fudge over dark chocolate fudge.

Refrigerate overnight. Use foil to lift fudge out of the pan. Cut into small pieces.



Ingredients

3 (12 ounce) bags white chocolate chips
2 (14 ounce) cans sweetened condensed milk
Lime green food coloring
½ teaspoon almond extract
Red food coloring
1 tablespoon coconut extract
1 tablespoon strawberry extract
1 teaspoon vanilla extract
Jelly beans

Instructions

Line a 8-inch baking dish with foil; spray with non stick cooking spray and set aside. In a medium saucepan over low heat add the white chocolate chips and condensed milk. Stir until the chocolate is melted and smooth. Divide chocolate into 3 bowls (about 2 cups each). In the first bowl, stir in the green food coloring and almond extract. Pour into prepared pan, smooth and refrigerate until firm (about 10 minutes). In a second bowl stir together the red food coloring, coconut and strawberry extracts. Gently spread pink mixture over green mixture. Refrigerate until firm (about 20 minutes). By this time the remaining chocolate might be too cool to spread. If that is the case pop the bowl into the microwave and heat (about 30 seconds). Stir vanilla into remaining chocolate, spread over pink layer; refrigerate 10 minutes. Take fudge out of refrigerator and lightly score fudge lengthwise and crosswise into 8 rows each way. Press jelly beans into the center of each square. Cover and refrigerate until set (about 4 hours). Lift fudge from the pan; remove the foil and cut into pieces following score lines.

Jelly Bean Fudge

Caramel Brownie Fudge

Ingredients

For the Brownie Layer

- 1 (20 ounce) box Ghirardelli brownie mix
- 2 large eggs
- 1/3 cup plus 2 tablespoons vegetable oil

For the Creamy Center

- 1 (13.4 ounce) can Dulce de Leche

For the Caramel Fudge Layer

- 1 (10 ounce) bag plus 1 cup Ghirardelli caramel chips
- 1 (14 ounce) can sweetened condensed milk
- 2 tablespoons unsalted butter

Instructions

For the Brownie Layer

Preheat oven to 350°. Line a 9x13-inch baking pan with foil and spray with non stick cooking spray. In a medium bowl stir together the brownie mix, eggs and oil, until combined. Press dough into prepared baking pan. Bake 23 minutes or until the edges are baked and the center is slightly under baked. Set aside to cool (about 25 minutes).

For the Creamy Center

Once the brownie layer is somewhat cool (about 25 minutes), use an off set spatula and spread on the caramel center.

For the Caramel Fudge Layer

In a medium microwave safe bowl, add the caramel chips, sweetened condensed milk and butter. Microwave on high 1 minute; stir until all the butter is melted and the fudge is creamy. Pour over caramel center. Use an off set spatula and evenly spread. Cover and refrigerate overnight to harden. Use the ends of the foil to lift the fudge out of the baking pan. Remove foil and cut into bite size pieces. Store at room temperature in an airtight container.





Root Beer Float Fudge



Ingredients

3 cups granulated sugar

$\frac{3}{4}$ cup unsalted butter

$\frac{2}{3}$ cup evaporated milk

1 teaspoon vanilla extract

1 (12 ounce) bag white chocolate chips 1 (7 ounce) jar marshmallow cream

1 teaspoon root beer flavoring

Instructions

Line a 9-inch baking dish with foil, extending foil over the sides. Boil sugar, butter and milk for 3 minutes. Continuously stir. Turn butter off, add vanilla, white chocolate chips and marshmallow cream. Mix until smooth. Pour **HALF** of the fudge in the pan. Smooth with an off set spatula. Add root beer flavoring to the remaining fudge. Pour on top of the white chocolate fudge. Gently smooth over the white chocolate fudge. Cover and refrigerate overnight. Use the foil to lift fudge out of the pan. Cut into small pieces.