

Dr. Brosing's Excellent Fudge Recipe



Ingredients

- 3 cups of chocolate, butterscotch, mint or peanut butter chips (2 packages)
- 14 ounce can of sweetened condensed milk
- 4 Tablespoons of butter or margarine

Method

1. Place all ingredients in a large bowl.
2. Microwave four to five minutes on medium (50 percent power). Stir well.
3. Line an 8-inch by 8-inch pan with about 2-feet of wax paper.
4. Pour melted fudge into the 8 X 8 pan. Spread and smooth the chocolate mess. Fold the wax paper over the top of the pan.
5. Chill for a few hours.
6. To remove fudge, place pan in hot water for 30 seconds or so, and lift out using the wax paper as handles.
7. Cut into bite-size pieces and enjoy!

Making Swirl or Combo Fudge

- Method 1: Melt one type of chips with the condensed milk and butter. Stir well, then stir in the other chips. It's okay if they don't melt completely.
- Method 2: Divide condensed milk and butter into two containers with different chips in each. Stir each well, then combine.
- Method 3 (the easiest): Melt both types of chips in the same container. Just stir until all swirly.

Helpful Hints

- If adding nuts, stir in after Step 2.
- If using chocolate chips, make sure to cut promptly after a few hours of chilling. If chilling over night, set out for an hour before cutting.