SNICKERS HOLIDAY CHOCOLATE FUDGE.
RECIPE

SNICKERS HOLIDAY CHOCOLATE FUDGE.



TIME	10 mins
INGREDIENTS	7 items
MAKES	16 servings

This easy, no-fuss fudge is a snap to make and perfect for holiday cookie exchanges.

INGREDIENTS

- 1 can sweetened condensed milk
- 6 oz unsweetened baker’s chocolate, finely chopped
- 1 tbsp butter
- 1/4 tsp salt
- 1 tsp vanilla extract
- 10 SNICKERS Fun Size, 170g unsweetened bakers chocolate
- 2 tbsp holiday sprinkles
- 2 tbsp icing sugar
- 1 tsp vanilla extract

INSTRUCTIONS.

1. Line 8-inch square baking dish with parchment paper, with paper overhanging sides.
2. In medium saucepan set over medium-low heat, cook sweetened condensed milk, unsweetened chocolate, butter and salt, stirring occasionally, for 4 or 5 minutes or until chocolate is melted and smooth.
3. Remove from heat and stir in vanilla. Fold in half the chopped SNICKERS Fun Size Chocolate Candy Bars Original. Scrape into prepared pan; smooth top. Garnish with remaining SNICKERS and holiday sprinkles.
4. Refrigerate fudge for 2 to 3 hours or until firm. Remove from pan and cut into 16 squares.
5. For a sweeter fudge, substitute unsweetened chocolate with bittersweet or semisweet chocolate.

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SNICKERS MINI PEANUT BUTTER MUFFIN

Cooking time

15 mins

Ingredients

11 items



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items



SNICKERS FROZEN DESSERT BAR BROWNIE BOMBES.

Cooking time

55 mins

Ingredients

5 items

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