THE J.M. SMUCKER Co

Chocolate Brown Sugar Fudge

Prep Time	Cook Time	Serves	Difficulty
5 mins	5 mins	49	N/A

Ingredients

- 1 2/3 cup (400 mL) packed brown sugar
- 2/3 cup (150 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

  2% Evaporated Partly Skimmed Milk

- 2 tbsp (30 mL) butter
- 1 tsp (5 mL) cinnamon
- 1/2 tsp (2 mL) salt
- 1 1/2 cups (375 mL) semi-sweet chocolate chips
- 1 cup (250 mL) miniature marshmallows
- 1 tsp (5 mL) vanilla extract

Directions

Step 1:

Line an 8” x 8” (2 L) square baking dish with parchment paper, overlapping 2 sides for easy removal.

Step 2:

Combine sugar, evaporated milk, butter, cinnamon and salt in a medium saucepan; bring to rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Remove from heat. Stir in chocolate chips, marshmallows and vanilla until marshmallows and chocolate melt and blend.

Step 3:

Pour into prepared pan. Chill until set, 4 hours or overnight. Remove from dish, and cut into 1” (2.5 cm) squares. Store in refrigerator in sealed container.

Add 1/2 cup (125 mL) chopped toasted almonds, walnuts, pecans or dried fruit to the mixture before pouring into prepared dish.

Images

