

YOU REALLY *stir* UP MY PASSION
FOR LEARNING!



HAPPY VALENTINE'S DAY!

5 Ingredient Salted Caramel Fudge

Prep Time: 2 hrs 10
min (incl. chilling time in
fridge)

Serves: 36

Ingredients:

2 cups semi-sweet chocolate chips (one 12 oz bag)
1 (14 oz) can sweetened condensed milk
1 tsp vanilla extract
20 caramel candies, unwrapped
2 Tbsp heavy cream
Sea salt, optional

Directions:

1. Line an 8 or 9 inch square baking pan with foil or parchment paper.
2. Melt chocolate chips and milk on 50 percent power, 3 to 5 minutes. Stirring twice while microwaving and once at the end until smooth.
3. Stir in vanilla extract. Pour into prepared pan.
4. Spray spatula with nonstick cooking spray and smooth the fudge.
5. Combine caramels and cream. Microwave for 30 seconds and stir for 30 seconds. If not fully melted, continue microwaving for 10 seconds and stirring until smooth.
6. Pour caramel over chocolate evenly. Top with sea salt. Cover and refrigerate overnight to set.
7. Cut fudge with hot wet knife.

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