

# Dark Chocolate Fudge



**2 cups dark chocolate chips  
(or chopped dark  
chocolate)**



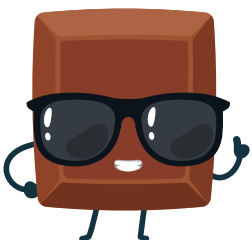
**1 can (14 oz) sweetened  
condensed milk**



**2 tablespoons unsalted  
butter**



**1 teaspoon vanilla extract**



**Optional toppings: mini marshmallows,  
chopped nuts, sprinkles**

# Instructions:

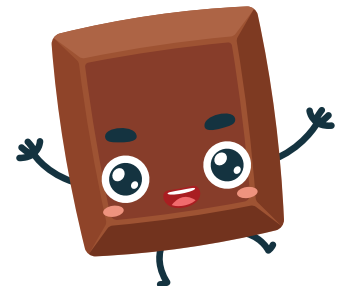
**1. Melt chocolate, butter, and condensed milk together.**



**2. Stir until smooth.**

**3. Add vanilla and mix well.**

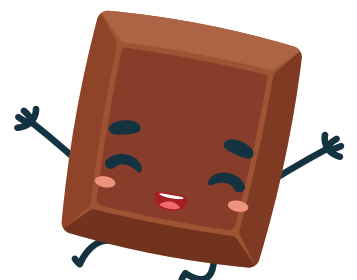
**4. Pour into a lined pan.**



**5. Add your favorite toppings!**

**6. Chill in the fridge for 2 hours.**

**7. Cut into squares and enjoy!**



# Draw your fudge here!

(What does your fudge look like? Does it have toppings?  
A name?)