

# Holiday Chocolate Fudge

*Every day is a holiday when this decadent chocolate fudge is nearby!*

**12 ounces (340 g or about  
1 1/2 cups) bittersweet  
couverture chocolate, chopped**

**1 14-oz can sweetened  
condensed milk**

**2 tbsp butter, salted (if using  
unsalted butter, then add a  
pinch of salt)**

**1 cup toasted chopped  
walnuts, hazelnuts, almonds,  
or pistachios (optional - you  
can leave the nuts out entirely  
if you want)**

Line 8 x 8 square pan with tin foil or parchment.

## **Toast the nuts (both the nuts and toasting the nuts are optional)**

Lightly toasting nuts walnuts draws the natural oils to the surface, the rich nutty essence, creating a deeper color, and making the nuts crunchier in the fudge. Roughly chop the walnuts so there are both big and little pieces. Heat a large frying pan over medium-high heat.

Add the chopped walnuts to the hot, dry pan, only toasting as many walnuts as fit in the pan in a single layer. Cook, watching constantly and stirring frequently until the walnuts start to brown and they smell toasted—about 5 minutes. Transfer the walnuts to a plate or baking sheet where they can stay in a single layer to help them cool evenly (and finish toasting from their residual heat) and get nice and crunchy.

## **Make the fudge (not optional ;)**

Place the chopped chocolate, sweetened condensed milk, and butter in a heavy-based pan on a low heat, and stir to melt completely. Alternatively, microwave in a heat proof bowl on medium until the chocolate is melted, about 3-5 minutes, stopping the microwave 3 or 4 times to stir well to combine.

Stir in nuts, if desired.

Pour into the prepared pan, smoothing the top. Let fudge cool and refrigerate until set.

Cut into small pieces. If cut 8 across and 8 down, that will yield 64 bite-sized fudge pieces.

Store in a sealed container or bag, and refrigerate or freeze for later.  
*Tip: this fudge is delicious when eaten frozen!*