



♥ *recipes worth sharing*

Six-Month FUDGE



Description:

This rich old-fashioned fudge is creamy, chocolatey, and packed with soft marshmallow flavor and crunchy walnuts. Made in big batches and perfect for sharing, this family favorite is the kind of homemade candy that shows up during the holidays, at family gatherings, and in treat tins passed around to neighbors and friends.

INGREDIENTS

- 1 pound Hershey chocolate bar, broken into pieces
- 2½ cups semi-sweet chocolate chips
- 2 containers Jet-Puffed marshmallow cream (7 ounces each)
- 2 cups chopped walnuts
- 4½ cups sugar
- ⅓ cup butter
- 1 large can sweetened condensed milk

RHINO TIP



Using a heavy-bottomed saucepan helps prevent scorching and allows the fudge to cook more evenly.



PREP TIME
20 min



COOK TIME
10 min



TEMPERATURE
Medium Heat



YIELD
36 pieces

STEP-BY-STEP INSTRUCTIONS

1



Place the broken Hershey chocolate bar, semi-sweet chocolate chips, and marshmallow cream into a large mixing bowl. Set aside.

2



In a heavy saucepan or kettle, combine the sugar, butter, and sweetened condensed milk.

3



Cook over medium heat, stirring constantly to prevent scorching, until the mixture comes to a fast rolling boil. Once boiling, continue cooking for 4½ minutes while stirring constantly.

4



Pour the hot mixture over the ingredients in the bowl and stir until melted and smooth. Add the chopped walnuts last and mix well.

5



Butter a 13 x 9-inch pan and pour in the fudge mixture, spreading evenly.

6



Allow the fudge to cool completely before cutting into pieces. Store in an airtight container.

TIPS & VARIATIONS



Slightly toast the walnuts beforehand for deeper flavor.



This fudge makes a great holiday gift when wrapped in decorative tins or boxes.



Store layers separated with wax paper to keep pieces from sticking together.



Pecans can be substituted for walnuts if preferred.



Chill briefly before slicing for cleaner, sharper cuts.

♥ *Family favorites, one recipe at a time.* ♥