

Double Chocolate Fudge with Candied Bacon: The Ultimate Sweet and Savory Treat

If you're a fan of desserts that combine sweet decadence with a savory twist, this



OVEN
375°F

TIME
20-25 min

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INGREDIENTS

For the Fudge: 2 cups semi-sweet chocolate chips 1 cup dark chocolate chips 1 (14 oz) can sweetened condensed milk 1 teaspoon vanilla extract:

For the Candied Bacon: 6 strips thick-cut bacon 1/3 cup brown sugar:

DIRECTIONS

1. Instructions:
2. Prepare the : Candied Bacon:
3. Preheat your oven to 375°F (190°C).
4. Line a baking sheet with parchment paper and place a wire rack on top.
5. Coat each bacon strip with brown sugar, pressing lightly to adhere.
6. Lay the bacon strips on the rack and bake for 20-25 minutes, or until caramelized and crispy. Let cool and chop into small pieces.
7. Make the : Fudge:
8. In a microwave-safe bowl, combine the semi-sweet chocolate chips, dark chocolate chips, and sweetened condensed milk.
9. Microwave in 30-second intervals, stirring between each, until the chocolate is completely melted and smooth.
10. Stir in the vanilla extract.
11. Combine and : Chill:
12. Pour the fudge mixture into a parchment-lined 8x8-inch pan.
13. Sprinkle the chopped candied bacon evenly over the top, pressing lightly to set.
14. Refrigerate for at least 2 hours, or until firm.
15. Slice and : Serve:
16. Remove the fudge from the pan and cut it into bite-sized squares. Serve chilled or at room temperature for the best flavor.

