

3-Minute Fudge Recipe - Rich, Creamy, and Foolproof

3-Minute Fudge - Don't Lose This Recipe!



TIME
1 min

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INGREDIENTS

1 cup chocolate chips (milk, dark, or semi-sweet)

1 can (14 oz) sweetened condensed milk

1/4 cup butter

1 tsp vanilla extract

Pinch of salt

Optional toppings: chopped nuts, sprinkles, mini marshmallows, sea salt

? Ingredient Notes & Options:

Chocolate chips: Semi-sweet gives a classic balance, milk makes it creamier, dark adds richness.

Butter: Adds extra smoothness and a slight sheen.

Vanilla: Enhances the depth of chocolate flavor.

Toppings: Get creative-chopped pecans, mini M&Ms, crushed peppermint, or toasted coconut all work great.

??? How to Make 3-Minute Fudge:

Combine ingredients: In a microwave-safe bowl, mix chocolate chips, condensed milk, and butter.

Microwave: Heat for 1 minute, stir, then microwave in 15-20 second intervals until smooth.

Add vanilla & salt: Stir in vanilla and a pinch of salt for balance.

Pour into pan: Line a small baking dish (8x8 or similar) with parchment paper and pour in the fudge.

Add toppings: Sprinkle with your choice of extras.

Chill: Refrigerate for 1-2 hours until firm.

Slice & enjoy: Cut into squares and try not to eat the whole batch in one sitting.

? Tips for Success:

Use quality chocolate chips for better flavor and smoother texture.

Line your pan well-parchment makes removal a breeze.

Don't overheat: Stir frequently to avoid scorching the chocolate.

Let it chill: Even if it firms quickly, chilling improves texture and makes slicing easier.

? Serving Ideas & Pairings:

Holiday dessert trays

Gift boxes or party favors

Late-night treats

Pairing with No-Bake Oreo Cream Pie for a full no-bake dessert spread

Alongside Brownie Batter Dip at parties

? Storage & Leftovers:

Refrigerator: Store in an airtight container for up to 2 weeks.

Freezer: Wrap tightly and freeze for up to 3 months. Thaw in fridge before serving.

Room temp: Fine for a few hours if kept cool, great for parties!

? More No-Bake Treats You'll Love:

DIRECTIONS

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21. ? More No-Bake Treats You'll Love: Brownie Batter Dip
22. No-Bake : Oreo Cream Pie
23. Peanut : Butter Oatmeal Bars
24. Edible : Cookie Dough
25. Chocolate : Chip Cookie Bites

SWAPS & NOTES

& Options Chocolate chips: Semi-sweet gives a classic balance, milk makes it creamier, dark adds richness.

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