

Easy Heart-Shaped Fudge - The Perfect Homemade Valentine's Gift

Valentine's Day Heart Fudge ??



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INGREDIENTS

2 cups semi-sweet chocolate chips

1 can (14 oz) sweetened condensed milk

... cup unsalted butter

1 tsp vanilla extract

‰ cup chopped nuts (optional)

‰ cup heart-shaped candies or colorful sprinkles

Optional Swaps & Tips:

Chocolate Chips: You can use dark chocolate, white chocolate, or a mix for variation.

Add-ins: Swap nuts for mini marshmallows or crushed pretzels for crunch.

Toppings: Try edible glitter or themed candy melts for extra flair.

Instructions:

1. Prepare the Pan:

2. Melt the Base:

3. Add Flavor & Crunch:

4. Set the Fudge:

5. Cool & Cut:

Tips for Success:

Don't overheat the chocolate-it can seize. Low and slow is key.

Use a sharp knife or warm blade for clean cuts.

For heart shapes: Chill the fudge slightly longer before cutting for cleaner edges.

Serving & Gifting Ideas:

Valentine's Day Heart Crayons - perfect for a kids' party bundle.

Snow Globe Cookies - whimsical treats that complement the chocolate.

Chocolate Chip Cookie Dough Brownie Bombs - for the ultimate indulgent dessert spread.

Storage Tips:

Room Temp: Store in an airtight container for up to 1 week.

Refrigerator: Keeps for up to 2 weeks, but let come to room temp before serving.

Freezer: Freeze for up to 2 months, wrapped tightly. Thaw overnight before serving.

More Sweet Recipes You'll Love:

Chocolate Oreo Hearts

Hot Chocolate Cookie Cups

Brownie Bombs

Final Thoughts:

DIRECTIONS

- 1.** Prepare the Pan: Line an 8-inch square baking dish with parchment paper, letting it hang over the edges for easy removal.
- 2.** Melt the Base: In a saucepan over low heat, combine chocolate chips, sweetened condensed milk, and butter. Stir continuously until fully melted and smooth.
- 3.** Add Flavor & Crunch: Remove from heat and stir in vanilla. Fold in chopped nuts if using.
- 4.** Set the Fudge: Pour the fudge into the prepared pan and smooth the surface. Sprinkle with heart-shaped candies or sprinkles, gently pressing them in.
- 5.** Cool & Cut: Let the fudge set at room temperature for 2 hours or until firm. Cut into squares or use a heart-shaped cookie cutter for extra Valentine's charm.
- 6.** Tips for Success: Don't overheat the chocolate-it can seize. Low and slow is key.
- 7.** Use a sharp knife or warm blade for clean cuts.
- 8.** For heart shapes: Chill the fudge slightly longer before cutting for cleaner edges.
- 9.** Serving & Gifting Ideas: Serve on a festive tray with strawberries, or package pieces in Valentine's bags with cute notes. For even more holiday magic, pair it with:
- 10.** Valentine's Day Heart Crayons - perfect for a kids' party bundle.
- 11.** Snow : Globe Cookies - whimsical treats that complement the chocolate.
- 12.** Chocolate : Chip Cookie Dough Brownie Bombs - for the ultimate indulgent dessert spread.

13. Storage Tips: Room Temp: Store in an airtight container for up to 1 week.
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15. Freezer: Freeze for up to 2 months, wrapped tightly. Thaw overnight before serving.
16. More Sweet Recipes You'll Love: If you're in a festive baking mood, try these:
17. Chocolate : Oreo Hearts
18. Hot : Chocolate Cookie Cups
19. Brownie : Bombs
20. Final Thoughts: This Valentine's Day Heart Fudge is proof that the sweetest gestures are often the simplest. Easy enough for beginners and festive enough to wow, it's the perfect way to show your love-one creamy bite at a time.
21. Tried it? Share your photos or tag your creations-I'd love to see your heart-shaped masterpieces! And don't forget to follow along for more holiday magic and chocolatey fun.

SWAPS & NOTES

For even more holiday magic, pair it with: Valentine's Day Heart Crayons - perfect for a kids' party bundle.

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-heart-shaped-fudge-the-perfect-homemade-valentines-gift/>