

3-Ingredient No-Bake Halloween Fudge: The Easiest Spooky Treat!

easy no-bake Halloween Fudge



TIME
10 min

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INGREDIENTS

This recipe is based on an 8x8 pan, yielding about 24 pieces. IngredientQuantity

DIRECTIONS

1. method-chocolate chips and sweetened condensed milk-but with a tiny bit of butter added for an unbelievably
2. smooth and creamy
3. texture. If you can melt chocolate, you can make this fudge. It's foolproof!
4. It's a Canvas for Creativity
5. The chocolate fudge is just the starting point. This recipe is a blank slate for all your favorite spooky toppings. I use
6. candy corn
7. Halloween sprinkles
8. for maximum color, but you can raid your trick-or-treat haul and use chopped fun-size candy bars, crushed cookies, or anything else you've got on hand. It turns a simple dessert into a
9. festive showstopper
10. for any party.
11. It's Perfect for Crowds
12. This recipe makes about 24 squares, making it ideal for a school bake sale, a neighborhood bonfire, or just keeping a tray of treats handy for hungry ghosts and goblins. It's rich, so a little square goes a long way, ensuring you have enough to share.
13. Ingredients
14. This recipe is based on an 8x8 pan, yielding about 24 pieces.
15. Ingredient: QuantityNotes
16. Semi-: Sweet Chocolate Chips

17. 3 cups High-quality chips melt better.
18. Sweetened : Condensed Milk
19. 1 can (14 oz) NOT evaporated milk.
20. 2 Tbsp Helps with smoothness and texture.
21. Vanilla : Extract
22. 1 tsp For depth of flavor.
23. Candy : Corn
24. 1/2 cup Essential for that classic Halloween look.
25. Halloween : Sprinkles

SWAPS & NOTES

Semi-Sweet Chocolate Chips 3 cups High-quality chips melt better.

Sweetened Condensed Milk 1 can (14 oz) NOT evaporated milk.

Butter 2 Tbsp Helps with smoothness and texture.

Vanilla Extract 1 tsp For depth of flavor.

TIPS FOR SUCCESS

Use Low Heat: This is the #1 rule for making fudge with condensed milk.

Low and slow melting prevents the chocolate from getting grainy or separating.

Do Not Overheat: As soon as the mixture is smooth, remove it from the heat.

Continuous heat will make the fudge dry.

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

Original recipe: <https://chefmaniac.com/3-ingredient-no-bake-halloween-fudge-the-easiest-spooky-treat/>