

## Paula Deen's 5-Minute Fudge: The Ultimate Easy Chocolate Fix

From stovetop to pan in under 10 minutes.



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 1 2/3 cups White Sugar
- 2/3 cup Evaporated Milk (do not confuse this with sweetened condensed milk!)
- 1 tablespoon Unsalted Butter
- 1/2 teaspoon Salt
- 1 (6 ounce) package Milk Chocolate Chips
- 16 Large Marshmallows
- 1 teaspoon Pure Vanilla Extract
- 1 cup Chopped Nuts (Walnuts or pecans work best)

### DIRECTIONS

- 1. The : Base:** In a medium-sized saucepan, combine the white sugar, evaporated milk, butter, and salt.
- 2. The : Boil:** Bring the mixture to a rolling boil over medium heat. Once it reaches a boil, cook for exactly 5 minutes, stirring constantly to prevent the sugar from scorching.
- 3. The : Melt:** Stir in the milk chocolate chips and continue to cook just until they are completely melted and the mixture is smooth.
- 4. The : Finish:** Remove the pan from the heat. Quickly stir in the marshmallows, vanilla extract, and chopped nuts. Mix vigorously until the marshmallows have melted into the chocolate and the mixture is uniform.
- 5. The : Set:** Pour the mixture into a greased or parchment-lined 8-inch square pan.
- 6. Cool and : Serve:** Allow the fudge to cool completely at room temperature or in the fridge before cutting into small squares.

### SWAPS & NOTES

**Chocolate:** While Paula uses milk chocolate for a classic sweetness, you can use semi-sweet chips for a deeper, more intense cocoa flavor.

**Nuts:** If you have a nut allergy, simply omit them or replace them with crushed pretzels for a salty-sweet vibe.

**Milk:** Ensure you are using evaporated milk .

Using regular whole milk may prevent the fudge from setting correctly.

### TIPS FOR SUCCESS

Stir Constantly: Sugar and milk can burn quickly.

Use a heat-resistant spatula to keep the mixture moving during those crucial 5 minutes.

Prep in Advance: Because this recipe moves so fast once the chocolate is added, have your marshmallows and nuts measured and ready to go.

Parchment Paper: Line your pan with parchment paper, leaving an overhang on the sides.

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

Original recipe: <https://chefmaniac.com/paula-deens-5-minute-fudge-the-ultimate-easy-chocolate-fix/>