

Paula Deen's 5 Minute Fudge Is the Easiest Rich Chocolate Treat You'll Ever Make

Here is why this recipe deserves a spot in your dessert lineup:



Paula Deen's 5 Minute Fudge

You will need:

- 2/3 cup evaporated milk
- 1 2/3 cups granulated sugar
- 1/2 teaspoon salt

TIME
5 min

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INGREDIENTS

- 2/3 cup evaporated milk
- 1 2/3 cups granulated sugar
- 1/2 teaspoon salt
- 1 1/2 cups semi-sweet chocolate chips
- 16 large marshmallows, or 1 1/2 cups mini marshmallows
- 1 teaspoon vanilla extract
- 1/2 cup chopped nuts, optional

DIRECTIONS

1. Step 1: Prepare the pan: Grease an 8x8-inch baking pan, or line it with parchment paper for easier removal later.
2. Step 2: Cook the sugar mixture: In a medium saucepan over medium heat, combine the evaporated milk, granulated sugar, and salt. Stir constantly until the mixture comes to a boil.
3. Step 3: Boil briefly: Continue boiling for 4 to 5 minutes, stirring constantly so the mixture does not scorch.
4. Step 4: Add the chocolate and marshmallows: Remove the saucepan from the heat. Quickly add the chocolate chips and marshmallows, stirring until everything is melted and smooth.
5. Step 5: Finish the mixture: Stir in the vanilla extract and chopped nuts, if using, until fully combined.
6. Step 6: Pour and chill: Pour the fudge mixture into the prepared pan and spread it evenly with a spatula. Let it cool to room temperature, then refrigerate for at least 1 hour or until firm.
7. Step 7: Slice and serve: Once the fudge has set, cut it into squares and serve.

SWAPS & NOTES

This recipe is wonderfully simple, but there are a few easy ways to make it your own: Chocolate chips: Semi-sweet keeps the sweetness balanced, but milk chocolate will make it even richer and sweeter.

Marshmallows: Large or mini both work, as long as you use the equivalent amount.

Nuts: Chopped pecans or walnuts add great texture, but the fudge is just as delicious without them.

Vanilla: Pure vanilla extract gives the best flavor, though imitation works in a pinch.

