

Indulge in Butterfinger Reese's Fudge: The Ultimate Candy-Inspired Treat

If you're a fan of rich, indulgent desserts with a satisfying crunch, this



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INGREDIENTS

- 2 cups semi-sweet chocolate chips
- 1 can (14 oz) sweetened condensed milk
- 1 tsp vanilla extract
- 1 cup chopped Reese's cups
- 1 cup crushed Butterfinger bars
- Optional: Sea salt for garnish

Instructions:

Prepare Your PanLine an 8x8-inch baking dish with parchment paper, leaving some overhang for easy removal later.

Melt the ChocolateIn a microwave-safe bowl, combine the chocolate chips and sweetened condensed milk. Heat in 30-second intervals, stirring between each, until fully melted and smooth. Stir in the vanilla extract.

Fold in the CandyGently fold in half of the chopped Reese's cups and Butterfinger pieces, reserving the rest for the topping.

Pour and SpreadPour the fudge mixture into the prepared pan, spreading it evenly with a spatula.

Add the ToppingsSprinkle the remaining Reese's cups and Butterfinger pieces evenly over the top of the fudge, pressing them lightly into the surface. For a touch of contrast, sprinkle with sea salt if desired.

Chill and SetRefrigerate the fudge for at least 2 hours, or until fully set. Once firm, lift it out of the pan using the parchment paper and cut into

bite-sized squares.

Serve and Enjoy: Serve immediately or store in an airtight container in the refrigerator for up to a week.

Tips for Perfect Fudge:

Use Milk or Dark Chocolate: Swap the semi-sweet chips for milk or dark chocolate to suit your taste preferences.

Customize Your Mix-Ins: Try adding crushed pretzels, mini marshmallows, or other favorite candies for a unique twist.

Double the Recipe: For larger gatherings, simply double the ingredients and use a 9x13-inch pan.

Why You'll Love This Recipe:

DIRECTIONS

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11. Why You'll Love This Recipe: Butterfinger Reese's Fudge is everything you want in a dessert: sweet, rich, crunchy, and so easy to make. It's perfect for gifting, entertaining, or indulging your candy cravings. Plus, it requires no baking, making it a quick and simple option when you need a crowd-pleasing treat.
12. If you try this recipe, I'd love to hear how it turns out! Don't forget to visit I Wuv Cooking for more amazing dessert ideas.

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

Original recipe: <https://chefmaniac.com/indulge-in-butterfinger-reeses-fudge-the-ultimate-candy-inspired-treat/>