

No Bake Fudge

Recipe from Isabeleats.com

Ingredients

- 1 14-ounce can sweetened condensed milk
- 1.5 cups semisweet chocolate chips
- 1 tablespoon unsalted butter - infused
- 1/4 teaspoon sea salt
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon vanilla extract
- 1/2 cup unsalted chopped nuts, plus more for topping

Instructions

- Line the bottom of a 9x9" baking pan with parchment paper or cling wrap so that comes over the sides of the pan, and spray with cooking spray.
- In a small saucepan over low heat, add the butter and melt. Add the chocolate chips, sweetened condensed milk and whisk together until mostly melted.
- Add the sea salt, cinnamon and vanilla extract. Whisk until everything is combined and melted together. Remove from heat.
- Add the chopped nuts and fold into the melted fudge. Transfer the fudge mixture into the prepared baking dish, top with more nuts if desired, cover and refrigerate for 2 hours until firm and set.
- Cut into square and enjoy!

Notes

You can add another tablespoon of infused butter if needed to increase the potency. I used Brazil nuts, cashews and almonds for the nuts, use what you have on hand!