Three-Ingredient Fudge

This Three Ingredient Fudge is so easy to make! All you need are three simple ingredients (semi-sweet chocolate chips, sweetened condensed milk, and vanilla extract), a bowl and a microwave! So, it's a great recipe for the holidays if you feel like making something festive but don't feel like a full-on bake-a-thon.

While this fudge is delicious as is, you can add other ingredients if you want to mix it up. Chopped nuts, mini marshmallows or chopped Oreos would all be delicious! My kids love to add sprinkles on top as well. The fudge keeps well in an air-tight container stored at room temp for 1-2 weeks, or 3 weeks in the refrigerator. It also makes a wonderful gift for friends or neighbors.

Makes 16 squares

Ingredients:
2 cups (12 ounces) semi-sweet chocolate chips
1 (14-ounce) can sweetened condensed milk
1 teaspoon vanilla extract

Optional Add-Ins:
8-10 Oreo cookies, chopped
½ cup Pecan or Walnut pieces
Wilton Sprinkles

Instructions:
Line an 8x8 baking pan with parchment paper. Let the parchment hang over the sides of the pan to create "handles" to lift out the fudge when it is cooled.

Place the chocolate chips, sweetened condensed milk and vanilla in a microwave-safe bowl. Cook on high for 1 minute. Stir the chocolate mixture. Continue cooking and stirring in 30-second intervals until the chocolate mixture is smooth (about 1 to 2 minutes total). Add optional add-ins, if desired, and stir to combine.

Pour fudge into the lined baking pan and smooth with a silicone spatula. Refrigerate for at least 1 hour, until fudge is firm.

When ready to serve, use the parchment paper "handles" to remove the fudge from the pan and place it on a cutting board. Cut the fudge into 1-inch squares. Store in an air-tight container at room temperature for 1-2 weeks or in the refrigerator for up to 3 weeks.

Love this recipe? Or have a question or comment? Leave a note on my website MarieSaba.com, or email me directly Marie@MarieSaba.com. Thanks so much for your feedback!