



Dark chocolate fudge

Sweet soft dark chocolate fudge is easy to make with this delicious FunCakes recipe!

Boodschappenlijstje



FunCakes Chocolate Melts Dark 350 g

F30105

€15.45



Other materials:

- 1 can of condensed milk
- Parchment paper
- Bowl with raised edge
- Saucepan
- Plastic spatula

Make sure that all ingredients are at room temperature. Heat the condensed milk in a saucepan until it boils. Immediately remove the pan from the heat! Stir the chocolate melts through the milk and keep stirring until everything is dissolved.

Place a piece of parchment paper in the bowl and fill this with the mixture. Smoothen the top with the spatula. Place the bowl with the fudge for at least 2 hours in the fridge to stiffen.

Take the bowl out of the fridge after at least 2 hours and take the fudge with the parchment paper out. Cut the fudge into slices.

Made possible by FunCakes