



## *Kitchen Cheat Sheet: Old Fashioned Fudge*

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### *Tips and Time Savers*

- Pre-measure your ingredients because once everything gets going you won't have time to measure!
- Be sure to use a mixture of different kinds of chocolate for the best fudge!
- Evaporated milk is essential to the creaminess of this easy, homemade candy.
- Evaporated milk and condensed milk are NOT the same thing. Be sure to use evaporated milk.
- There's no need to use a candy thermometer with this easy no-fail fudge but a timer is super helpful! It won't ever get a grainy texture.
- Mom's recipe used chopped chocolate but I use chocolate chips – it's just easier. You can use the chunk chocolate if you want – just chop it small.
- Line the pan with parchment or waxed paper. You'll be able to easily get the candy out and cut it into neater squares.
- A rubber spatula works great because it scrapes the bottom of the pan easily and keeps the mixture from scorching.
- Use a heavy saucepan with tall sides for best results.
- This is delicious with a sprinkle of fleur de sel salt on top of the fudge.

### *Variations*

- Add leftover fudge to hot milk and stir until melted. It makes fantastic hot chocolate.
- Substitute vanilla extract with peppermint extract.
- Use walnuts, peanuts, hazelnuts, or macadamia nuts instead of pecans.
- Add espresso powder for mocha fudge.
- Stir in mini m&ms.

### *Storage*

Store homemade fudge in an airtight container, lined with wax paper or parchment paper, separating the layers with more wax paper. You can also cover the 13x9-inch pan with plastic wrap if you don't need to be fancy.

Keep in a cool place. It will be fine for several weeks at room temperature if the kids don't find it.

Freeze for up to 3 months in an air-tight container.. It lasts longer if you freeze it in an old spinach box. 😊

## FAQs

### **Why did my fudge turn grainy?**

Sugar crystals'. They're petty. Either the sugar wasn't fully dissolved before boiling or a rogue crystal on the spoon contaminated the batch. Stir well, use a clean spatula, and don't rush the boil.

### **How do you rescue failed fudge?**

Sometimes you can slowly bring it back to 212F and then remove from the heat and beat it again.

### **When making fudge do you use salted or unsalted butter?**

It's up to you. If you use salted butter then leave out the salt called for in the recipe.

### **How long does fudge last?**

2 to 3 weeks in an airtight container if you keep it in a cool place.

### **Can I leave out the nuts?**

Absolutely. If you don't love pecans, skip them or swap in whatever nut your heart (or pantry) is currently attached to.

### **Can I use condensed milk instead of evaporated?**

No ma'am. That turns this recipe into something entirely different.

## *Nice to Have*

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