



Kitchen Cheat Sheet: Christmas Cookie Fudge

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Tips and Time Savers

- I prefer Eagle Brand's sweetened condensed milk because it only contains real milk and sugar—no preservatives or artificial ingredients.
- We heat-treat the sugar cookie mix to 165 degrees F to kill any potentially harmful bacteria in the raw flour. Better safe than sorry!
- The sugar cookie mix may clump up a bit after being heated. Whisk it thoroughly into the melted ingredients for smooth 'n creamy fudge.
- Line the pan with parchment paper and spray it with non-stick cooking spray. This makes it much easier to get the fudge out after it sets!
- Resist the urge to dig into your fudge before it's fully set! Slicing warm, melty fudge makes a mess, even with a sharp knife.
- For the best results, use white chocolate chips in this Christmas sugar cookie fudge recipe—not candy melts. The flavor and texture are much better this way.
- Swirl in a few drops of food coloring to give your Christmas cookie fudge a merry pop of red or green... or both! Just don't overmix the two colors or you'll get gray!

Variations

- You can stir the holiday sprinkles into the fudge mixture or scatter them on top of the fudge—or get wild and do both!
- If you don't like the flavor of almond extract, use extra vanilla extract.
- Use your favorite red and green sprinkles (jimmies) or switch up the colors to adapt this recipe for other holidays, like Valentine's Day.
- On the other hand, make your festive fudge extra cute with Christmas sprinkles shaped like tiny snowflakes, snowmen, or candy canes!

Storage

- It's best to store Christmas cookie fudge in a single layer with a sheet of wax paper in between so the pieces don't stick together. Store in an airtight container. It'll keep at room temperature for a week or more.
- Homemade fudge also lasts up to three weeks in the fridge, tightly covered. It freezes well, too. Place it in an airtight container or freezer bag and freeze for up to three months.

FAQs

How do I heat-treat sugar cookie mix?

You can microwave it in a bowl in 30-second bursts, stirring it in between each. Or, bake it in a 350-degree F oven for 5 minutes. The sugar cookie mix is ready and safe to add to your fudge once an instant-read thermometer measures 165 degrees F.

Can't I eat sugar cookie mix raw, without the eggs?

Nope! Most people think you shouldn't eat raw cookie dough just because of the eggs. Turns out, uncooked flour can cause food poisoning, too.

Can I make Christmas cookie fudge on the stovetop?

Yep, and you don't even need a double boiler or candy thermometer to do it. First, add the sweetened condensed milk to a medium saucepan over medium heat. Once it's hot, remove from heat and stir in the rest of the ingredients. Mix thoroughly until smooth and creamy.

Do I need a candy thermometer?

Nope. This is lazy-girl holiday fudge. Melt, stir, pour, chill. No fancy gadgets. No boiling sugar volcanoes. No trauma.

Can I freeze the fudge?

Yes — fudge freezes beautifully. Slice it, wrap it, tuck it into a freezer bag, and boom: emergency holiday candy for future emotional situations.

How long does it last?

In theory? Two weeks in the fridge.

In reality? About eight minutes if there are children, spouses, or nosey neighbors involved.

Can I make this without sweetened condensed milk?

No ma'am. Sweetened condensed milk is the glue that holds this whole operation together. Without it, you've got melted chocolate with delusions of grandeur.

Nice to Have

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Glass bowls make it super easy to make this fudge in the microwave! I'm definitely loyal to pyrex - and these are my favorite. [See them here.](https://www.restlesschipotle.com/christmas-cookie-fudge/)