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Dark Chocolate Fudge

2 cups miniature marshmallows

1, 14-oz. can sweetened condensed milk

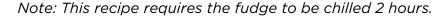
1 tsp. instant espresso powder, dissolved in 2 Tbsp. hot water

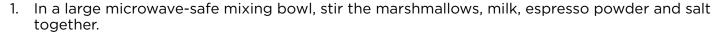
Pinch of salt

12 oz. semisweet chocolate chips 1 cup milk chocolate chips

1½ tsp. vanilla

1 cup chopped pecans (optional)





- 2. Microwave for 3 minutes (do not use the low setting).
- 3. Remove from the microwave, and stir the mixture until smooth.
- 4. Add all the chocolate chips and stir until melted.
- 5. Add the vanilla and pecans (optional).
- 6. Line an 8-by-8-inch pan with waxed paper.
- 7. Spread the fudge mixture evenly in the pan.
- 8. Cover and chill in the refrigerator for at least 2 hours.
- 9. After it is chilled, turn out onto a cutting board, peel off the wax paper, and cut into pieces.

Makes 24 pieces

