

## 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)



*Note: This recipe requires the fudge to be chilled 2 hours.*

1. In a large microwave-safe mixing bowl, stir the marshmallows, milk, espresso powder and salt together.
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