



Recipe: Fey Fudge

From the Kitchen of: Ellie

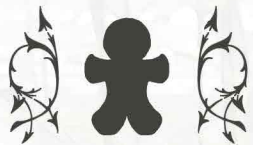
Prep Time: 5 mins Ready in: 2 hrs 5 mins

#### Ingredients:

2½ cups of semisweet  
chocolate chips  
1 can condensed milk  
1/3 cup powdered sugar  
6 tablespoons of butter  
¼ teaspoon of salt  
1 teaspoon of vanilla  
½ teaspoon cinnamon  
½ teaspoon ginger  
¼ teaspoon cloves  
¼ teaspoon nutmeg

#### Directions:

1. Line a pan with foil or parchment paper.
2. First, use microwave to melt the butter in a microwave-safe bowl.
3. Add all other ingredients to the butter in the bowl.
4. Put the mixture back in the microwave on high for 30 seconds. Then stir. Repeat this step five more times or until the mixture is completely melted.
5. Pour the hot mixture into the lined pan. Smooth it as flat as possible.
6. Put the pan in the fridge, and chill for two hours or until set.
7. Pull the pan out. Flip the pan onto a cutting board until the fudge falls out. Peel away the foil or parchment paper.
8. Cut and serve!



Recipe: Fey Fudge

From the Kitchen of: Gretel

Prep Time: 15 mins Ready in: 2 hrs 15 mins

#### Ingredients:

2½ cups of semisweet  
chocolate chips  
1 can condensed milk  
1/3 cup powdered sugar  
6 tablespoons of butter  
¼ teaspoon of salt  
1 teaspoon of vanilla  
½ teaspoon cinnamon  
½ teaspoon ginger  
¼ teaspoon cloves  
¼ teaspoon nutmeg

#### Directions:

1. Line a pan with foil or parchment paper.
2. Combine all ingredients but chocolate in a medium saucepan. Bring to a boil on stovetop over medium heat, stirring constantly.
3. Once it boils, keep stirring for five more minutes.
4. Then take it off the burner and fold in chocolate.
5. Pour the hot mixture into the lined pan. Smooth it as flat as possible.
6. Put the pan in the fridge, and chill for two hours or until set.
7. Pull the pan out. Flip the pan onto a cutting board until the fudge falls out. Peel away the foil or parchment paper.
8. Cut and serve!