

Piece be the Journey

Rocky Road Fudge

Yield: ~2.5 pounds

INGREDIENTS

- 16 ounces semisweet chocolate, chopped fine
- 2 ounces unsweetened chocolate, chopped fine
- ½ teaspoon baking soda
- ⅛ teaspoon table salt
- 1 (14-ounce) can sweetened condensed milk
- 1 tablespoon vanilla extract
- 1 cup mini marshmallows
- 1 cup salted & roasted peanuts
- ½ cup semisweet chocolate chips

DIRECTIONS

1. Line an 8x8-inch baking pan with foil and spray with cooking spray.
2. In a heatproof bowl, mix semisweet chocolate, unsweetened chocolate, baking soda, and salt. Add the sweetened condensed milk and chocolate. Set over a pot with a few inches of simmering water. Stir occasionally until the chocolate is almost fully melted and a few small pieces remain.
3. Remove the bowl from the heat and stir until the chocolate is fully melted and smooth. Mix in mini marshmallows, peanuts, and chocolate chips. Pour the mixture into the prepared baking pan and spread into an even layer. Cover and refrigerate until firm, about 2 hours. Use the foil to lift the fudge from pan. Cut the fudge into squares.

SOURCE

slightly adapted from Cooks Illustrated