



Double Chocolate Walnut Fudge

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250gms of dark chocolate, chopped
- 250gms of white chocolate, chopped
- 3 tablespoons of salted butter, softened
- 1 cup of sweetened condensed milk, at room temperature
- 80-100gms of walnuts, chopped

Instructions

- Melt the chocolates together along with the butter, over a double boiler.
- Add it to the condensed milk.
- Stir in the walnuts.
- Line a flat baking tray or dish with parchment paper (or just lightly grease it).
- Pour in the fudge mixture and let it settle evenly for 5 minutes or so.
- Freeze for 4-5 hours till firm, and can be cut into squares.