

Dark Chocolate Fudge with Pistachios

A decadent dark chocolate fudge made with delicious pistachios.

Prep Time: 10 Minutes.

Cook Time: 6 Minutes.

Makes 24 servings.



1-1/2 cups	granulated sugar	375 ml
2/3 cup	Nestlé® Carnation® Evaporated Milk	160 ml
2 tbsp	butter	30 ml
1/4 tsp	salt	1 ml
2 cups	miniature marshmallows	500 ml
1-2/3 cups	Nestlé® Chocolatier™ 53% Cacao Dark Chocolate Morsels	410 ml
1/2 cup + 2 tbsp	coarsely chopped shelled pistachios or toasted pecans (optional), divided	155 ml
1 tsp	vanilla extract	5 ml

Directions

- 1** Line 8-inch square baking pan with foil
- 2** Combine sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.
- 3** Stir in marshmallows, morsels, 1/2 cup nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan. Sprinkle remaining 2 tablespoons of nuts over top of fudge; carefully press nuts into the fudge. Refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into 48 pieces.

Recipe courtesy of Nestlé