

## Betty's Version of Borden's Magic French Fudge



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In this video, Betty demonstrates how to make Borden's Magic French Fudge. Borden's came out with this recipe at least 20 years ago, and I have made it quite often. It is the \*easiest,\* \*quickest,\* and \*most delicious\* fudge that I have found. I thought you might enjoy great fudge, without the hassle of beating it!

Ingredients:

12 oz. package semisweet chocolate chips  
14 oz. can Eagle Brand sweetened condensed milk  
1 ½ teaspoons vanilla extract  
dash of salt  
½ cup chopped nuts, optional (I used chopped pecans.)

In the top of a double boiler, melt chocolate over hot water. Remove from heat. Add sweetened condensed milk, vanilla, salt, and, if desired, nuts. Stir until smooth. Turn into a waxed paper-lined 8-inch square pan. (I used a 9-inch square pan, sprayed with cooking oil, which worked well.) Chill. Cut into pieces and store in an airtight container. This fudge \*never\* fails! It is a great fudge to make when you want to make, if you want to make sure you are successful. Everybody loves it! Enjoy!!! Have a happy day! --Betty