

From *Gluten-Free Nosh* at www.glutenfreenosh.com

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Gluten-Free Mint Fudge

(gluten-free, egg-free)

[By Gluten-Free Nosh](#)

Ingredients:

- 3 cups (18 ounces) semisweet chocolate chips
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon peppermint extract
- 1 cup mint chips

Method:

1. Line an 8 x 8-inch baking pan with parchment paper or waxed paper, and set aside.
2. Place chocolate chips in a large microwave-safe bowl (no plastic!), and heat for 2 minutes on half power. Stir the chocolate well. If there are still lumps of chocolate, heat for an additional 30 seconds or 1 minute on half power and stir again until smooth.
3. Mix in sweetened condensed milk and peppermint extract, stirring until combined. Add mint chips and stir until chips are evenly incorporated.
4. Pour the chocolate mixture into the prepared pan. Pat it smooth using a square of waxed paper. Refrigerate for at least two hours. Remove fudge from pan, and cut into 1-inch squares.

Yield: 64 small pieces