

# EASY SNICKERS CHOCOLATE FUDGE



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Recipe type: Dessert

Prep time: 10 mins

Cook time: 15 mins

Total time: 25 mins

Easy chocolate fudge with chopped Snickers.

## Ingredients

- 2 cup sugar
- 1 cup milk
- 2 tablespoon honey
- 10 oz semi-sweet baking chocolate
- 6 oz butter
- 1 teaspoon vanilla
- 12 fun-sized Snickers candy bar (each cut up into three pieces)

## Instructions

1. Line 10x5 inch pan with baking paper (it will be much easier to lift the fudge from the pan)
2. Combine sugar , milk and honey in a saucepan and bring to boil. Continue to boil, over medium heat, for 5 minutes, stirring constantly.
3. Add baking chocolate and continue cooking on a low heat for about 5 minutes until the chocolate is melted completely, stirring constantly.
4. Move from the heat and stir in vanilla and butter until it's evenly combine.
5. Set aside for about 25 minutes to cool and stir it occasionally.
6. Pour the mixture into a pan and spread evenly.
7. Sprinkle the chopped up Snickers on top of the fudge and press it in gently with your hand.
8. Refrigerate the fudge until it hardens.
9. Cut into small squares and serve.  
Keep them in the refrigerator