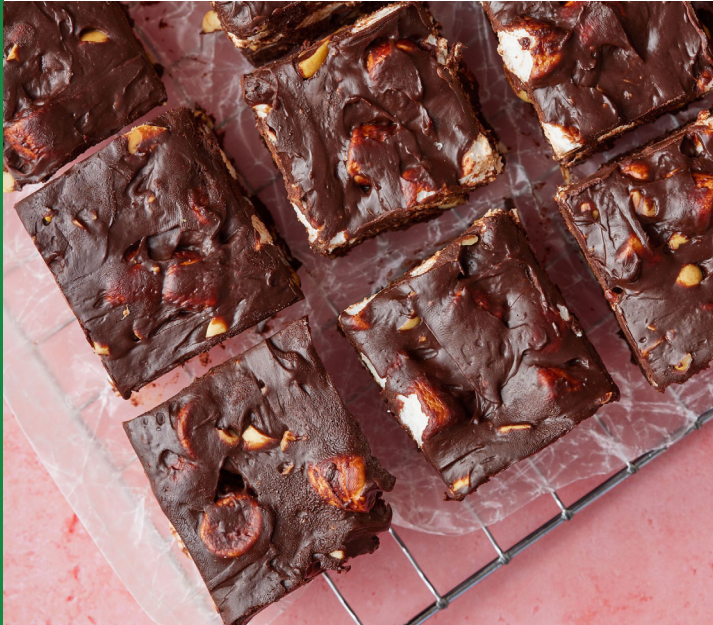


GemmaMade
by Gemma Stafford

Rocky Road Fudge



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40 pieces



3-4 hours



Easy

INGREDIENTS

- 3 cups (510g) semisweet chocolate, chopped
- 1 can (14oz / 397g) sweetened condensed milk
- 2 tablespoons (28g) butter
- 2 cups (100g) mini marshmallows
- ¾ cup (100g) roasted salted peanuts, roughly chopped

TOOLS YOU NEED

- 8×8 inch (20×20 cm) baking pan
- Parchment paper
- Measuring cups & spoons
- Mixing bowls
- Spatula

INSTRUCTIONS



1. Butter and line an 8×8 inch baking pan with parchment paper.
2. In a microwave-safe bowl, combine the chopped chocolate, sweetened condensed milk, and butter. Microwave for 1 minute, stir, then heat in 30-second intervals until fully melted, stirring between each.
3. Fold in marshmallows and chopped peanuts gently to maintain texture.
4. Pour the mixture into the prepared pan, smoothing the top with a spatula.
5. Refrigerate for 3–4 hours until firm, then cut into squares. Store in an airtight container for up to 5 days at room temperature or up to 2 weeks in the fridge.

TIPS

- Use high-quality chocolate bars rather than chips for a smoother fudge texture.
- Add a small pinch of flaky sea salt on top for a deeper chocolate flavor and balance.