

2 Layer Fudge

8 oz. semi-sweet chocolate
14 oz. sweetened condensed milk
4 oz. chopped walnuts
1 tsp. vanilla
6 oz. white chocolate

Method:

1. Microwave semi-sweet chocolate and $\frac{3}{4}$ cup of the milk in microwavable bowl on HIGH for 2 minutes or until chocolate is almost melted, stirring after 1 minute. Continue to stir until chocolate is completely melted.
2. Add walnuts and vanilla. Mix well. Spread into foil-lined 8 inch square pan.
3. Repeat same process with the white chocolate with the remainder of the milk.
4. Spread evenly over semi-sweet chocolate layer.
5. Refrigerate for 2 hours or until firm. Cut into 48 pieces



Tip: If you want you can omit the nuts. Instead, add in $\frac{1}{4}$ cup crushed peppermint candies into the white chocolate mixture.