

# Snickers Fudge

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This Snickers Fudge is layers of rich chocolate fudge, topped with a caramel layer that is packed full of peanuts. You can't go wrong with this sweet treat.

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	20 minutes
<b>Cook Time</b>	5 minutes
<b>Total Time</b>	25 minutes
<b>Servings</b>	20 Pieces
<b>Calories</b>	328kcal

## Equipment

- 8x8 baking dish
- parchment paper
- small pan
- Microwave Safe Bowl
- Rubber spatula

## Ingredients

- ½ cup unsalted butter 1 stick
- ⅓ cup cocoa powder
- ¼ cup brown sugar
- ¼ cup milk
- 3 ½ cups powdered sugar
- 1 teaspoon vanilla extract
- 11 ounces caramels unwrapped
- 1 tablespoon water
- 2 cups salted peanuts (Cocktail peanuts)
- 1 cup semi sweet chocolate chips

## Instructions

1. Line an 8x8 baking dish with parchment paper (leave the edges hanging off the sides so you can lift the fudge out the dish) and set aside.
2. In a small pan, combine the butter, cocoa powder, brown sugar and milk and bring to a boil on a medium to low heat. Stirring often.
3. After boiling, add the powdered sugar and the vanilla extract in and stir. Remove from heat and pour into the lined 8x8 dish.
4. In a microwave safe bowl add the water and caramels, microwave the caramels until the have melted, about 90 seconds or more. Make sure to stir every 15 seconds and stir once

Yummy

Easy to make

Taste like a Snicker

completely melted.

5. Stir the peanuts into the caramel. Pour into the dish on top of the chocolate layer and spread. In another microwave safe bowl, microwave the chocolate chips for around 30-50 seconds, stirring every 15 seconds until melted. Pour over top of the caramel layer and spread.
6. Place in the refrigerator for 1 hour to over night. If you leave in the fridge over night let it come to room temperature some before cutting. Lift the fudge out the dish and cut into 1 inch squares and enjoy!

## Notes

Any nutritional data I provide is an approximation and actual dietary information can vary based on ingredients and proportion sizes.

## Nutrition

Serving: 1 Slice | Calories: 328kcal | Carbohydrates: 45g | Protein: 5g | Fat: 16g | Saturated Fat: 6g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 5g | Trans Fat: 0.2g | Cholesterol: 14mg | Sodium: 105mg | Potassium: 204mg | Fiber: 2g | Sugar: 39g | Vitamin A: 153IU | Vitamin C: 0.1mg | Calcium: 52mg | Iron: 1mg