

ROLD GOLD® Chocolate Caramel Fudge

Ingredients

- 1 ½ cups ROLD GOLD® Tiny Twists
- 1 can (14 oz or 300 mL) sweetened condensed milk
- 2 cups semi-sweet chocolate chips
- ¼ cup unsalted butter, cubed
- 1 tsp vanilla extract
- 2 oz soft caramels (about 8), unwrapped
- 2 tbsp heavy or whipping (35%) cream
- 16 whole ROLD GOLD® Tiny Twists, for garnishing

How to make it

1. Line 8-inch square baking dish with parchment paper, with parchment paper overhanging edges.
2. Lightly crush 1 ½ cups ROLD GOLD® Tiny Twist Pretzels.
3. In medium saucepan set over medium-low heat, add sweetened condensed milk, chocolate chips and butter. Cook, stirring often, for 8 to 10 minutes or until smooth and melted. Stir in vanilla and crushed pretzels.
4. Scrape melted chocolate mixture into baking dish; smooth top.
5. In small microwave-safe bowl, stir together caramels and cream until coated. Microwave on HIGH, stirring every 30 seconds, for 1 to 2 minutes or until smooth and runny. Drizzle caramel over fudge.
6. Refrigerate for 2 to 4 hours or until set and cooled completely. Cut into 16 squares.
7. Using butter knife, slightly score center of each fudge square and insert a whole ROLD GOLD® Tiny Twist Pretzel.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	15 min	35 min	16

Made with



ROLD GOLD® Tiny Twists