

Addictive 5-Ingredient Rocky Road Fudge Recipe Takes 5 Minutes to Make

by 30Seconds Food

CANDY DESSERTS

Fudge is pretty much a staple around the holidays.

And fudge goes way beyond just chocolate! From golden caramel fudge to peanut butter fudge to vanilla fudge to Mexican milk fudge, your options are vast! This fudge candy recipe is no exception!



Rocky road fudge is a mixture of creamy chocolate, marshmallows and peanuts. While you may be familiar with rocky road ice cream, you may not have heard of this sweet recipe. Not only is it irresistible, it is super easy to make! This chocolate rocky road fudge recipe takes about 5 minutes to make. No joke!

This easy fudge recipe makes a 13x9-inch baking pan full. Be sure to share this delicious dessert with friends and family! It's the perfect fudge recipe for your holiday dessert table.

Cuisine: American

Prep Time: 2 hours to chill

Cook Time: 5 minutes

Total Time: 5 minutes plus 2 hours

Servings: 20

Ingredients

- 2 cups semisweet chocolate chips
- 1 can (14 ounces) sweetened condensed milk
- 2 tablespoons butter
- 7 cups miniature marshmallows
- 2 cups roasted peanuts

Here's how to make it:

1. Line a 13x9-inch baking pan with aluminum foil where it extends over the sides.
2. Combine the chocolate chips, sweetened condensed milk and butter in a sauce pot. Over low heat, cook until melted and smooth, about 4 to 5 minutes.
3. Put the peanuts and marshmallows into a large bowl. Pour the melted chocolate over and stir to combine.
4. Spread the mixture in the prepared baking pan. Refrigerate at least 2 hours to chill. Remove from the pan and cut into squares.

Note: 30Seconds is a participant in the Amazon affiliate advertising program and this post contains affiliate links, which means we may earn a commission or fees if you make a purchase via those links.

Recipe cooking times and servings are approximate. Need to convert cooking and baking measurements? Here are some kitchen conversion charts. Here's how to submit your recipes to 30Seconds.

Take 30 seconds and join the 30Seconds community, and follow us on Facebook to get recipes in your newsfeed daily.

Related Products on Amazon We Think You May Like: