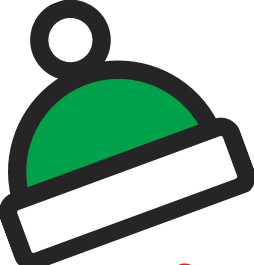
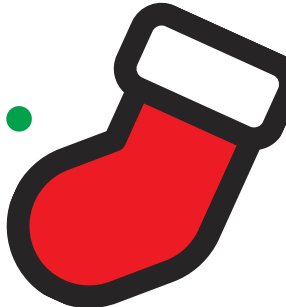




Nutella Caramel Pretzel Fudge

Ingredients

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- 1 - 14 oz can sweetened condensed milk
 - 3 tablespoons butter
 - 1 teaspoon vanilla
 - 10 oz semi-sweet chocolate chips
 - 1 cup Nutella
 - 1 cup caramel bits or chopped caramel
 - 1 tablespoon heavy cream
 - 1 cup roughly chopped pretzels



Shared by Kathleen Stewart, Director of Town Services



Nutella Caramel Pretzel Fudge

1. Spray a 8 x 8 inch pan with baking spray. Line with parchment paper, spray again and set aside.
2. In a glass bowl over simmering water or a double boiler, combine sweetened condensed milk and butter.
3. When butter has melted, stir in vanilla. Add in chocolate chips and Nutella. Stir until chocolate chips have melted and mixture is smooth.
4. Carefully pour fudge onto prepared pan.
5. In a microwave safe bowl, combine caramel and cream. Microwave for 45 seconds. Stir and continue to microwave in 30 second intervals until caramel has melted completely.
6. Pour caramel over fudge and using a sharp knife, carefully swirl in the caramel.
7. Sprinkle pretzels over fudge and gently press down pieces.
8. Keep fudge in refrigerator until set, about 2 hours. Cut into squares.
9. Store fudge in refrigerator.

Makes 24 squares.