



## Chocolate Peppermint Fudge

1 (5-ounce) can evaporated milk  
1 1/4 c. sugar  
1/2 tsp. kosher salt  
1 c. mini marshmallows  
1 c. 60% bittersweet chocolate chips  
1/2 tsp. pure peppermint extract  
1/4 c. coarsely crushed peppermints  
Flaky sea salt

### **Step 1**

Line an 8- by 8-inch baking pan with parchment paper, leaving a 1 inch overhang on all sides.

### **Step 2**

Bring evaporated milk, sugar, and kosher salt to a boil in a medium saucepan over medium-high heat. Cook, stirring constantly, 3 minutes. Remove from heat, and quickly stir in marshmallows, chocolate chips, and peppermint extract until melted and smooth. Immediately transfer fudge to prepared pan and spread in an even layer.

### **Step 3**

Sprinkle fudge with crushed peppermints, pressing lightly to help adhere; let cool slightly. Refrigerate until firm, about 1 hour. Use parchment overhang to remove fudge from pan. Sprinkle with flaky salt and cut into pieces. Fudge may be stored in an airtight container, refrigerated, up to 3 days. For best texture, bring to room temperature before serving.