CULINARY WEEK April 8–12, 2019

All Week – Free Classes

Tuesday – Free Lunch

Friday – Commons on Fire Culinary Competition

Quick & Easy Desserts Hosted by Kim & Javier 2 Ingredient Chocolate Fudge

Ingredients 4 cups chocolate, roughly chopped

 cup Condensed milk Sweetened warm, not boiling hot
tbsp Sprinkles

Instructions

In a deep bowl, add white chocolate and heat in the microwave until it melts. Make sure to mix with a spatula every 30 seconds to prevent the chocolate from burning.

Add condensed milk and mix until smooth.

Pour this mixture in a Pyrex dish (Dimensions: 10x7x2), lined with wax paper. Toss some sprinkles on top of the fudge.

Chill in the fridge for at 3 hours or until the fudge it's firm enough to slice. Enjoy!

