

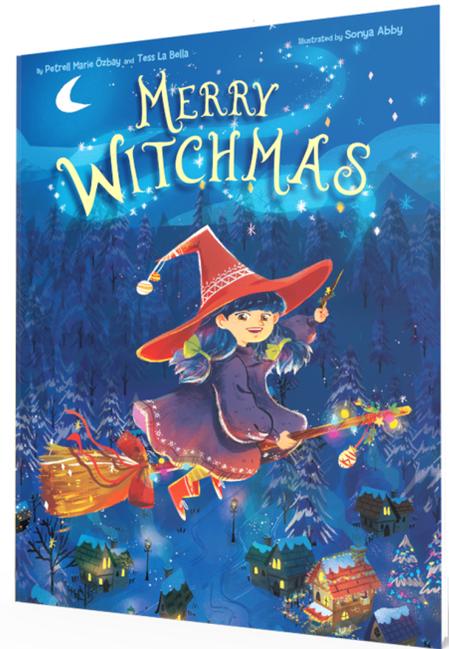
# Merry Witchmas Invisible Forest Fudge

For Ginger and her friends, it's not a party in the Invisible Forest unless they're serving up this fabulous, festive gluten-free fudge.

Invisible Forest Fudge is best served with cauldron-brewed hot cocoa topped with ghost-shaped marshmallows.

## Ingredients/Supplies

- 2 1/2 cups semi-sweet chocolate chips
- 1 (14 oz) can sweetened condensed milk
- 1 (20 oz) bag of autumn candy corn mix (for Halloween) or red + green milk chocolate candies (for Christmas)
- Parchment paper
- Spell-casting wooden spoon
- Magic mixing bowl (must be microwaveable)
- 8-inch square baking dish
- Magic baking capes
- Little goblins to help



## Instructions

Step 1: Line an 8-inch square baking dish with two pieces of parchment paper, allowing the sides to drape over.

Step 2: Combine the chocolate chips and condensed milk in a microwaveable bowl. Microwave on HIGH for about 2 minutes until melted and smooth, stopping every 30 seconds to stir.

Step 3: Once mixture is combined, give it a final stir while repeating the magic spell three times: *Chocolata Fudgario; Chocolata Fudgario; Chocolata Fudgario*

Step 4: Pour mixture into prepared dish. Place pieces of the autumn candy corn mix on top of the fudge - ideally placing them as four rows of four pieces

Step 5: Chill at least 1 1/2 hours

Step 6: Carefully lift fudge out of the dish using sides of the parchment paper as handles and place on a cutting board. Cut into 16 squares.

(The fudge does not need to be refrigerated. If plating for a party, place each square in festive cupcake liners.)

