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## Chocolate Pecan Fudge ♦♦

Chocolate Pecan Fudge is a rich and indulgent dessert that is perfect for chocolate lovers. It has a smooth and creamy texture with a crunchy pecan topping. This fudge is typically enjoyed during the holiday season but can be enjoyed year-round. It is made by combining chocolate, condensed milk, butter, and vanilla extract, and then stirring in chopped pecans. The mixture is then poured into a lined baking dish and chilled until set. Once set, the fudge can be cut into squares and served as a delicious treat.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 10 mins

**Total Time:** 25 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 20

**Serving Size:** 25 g

### Ingredients

400 g	chocolate
400 g	condensed milk
100 g	butter

2 tsp	Vanilla Extract
100 g	Pecans

## Directions

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### Step 1

#### Preparation

Line a baking dish with parchment paper.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Microwaving

In a microwave-safe bowl, combine the chocolate, condensed milk, and butter.

Microwave in 30-second intervals, stirring after each interval, until the chocolate is melted and the mixture is smooth.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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### Step 3

#### Stirring

Stir in the vanilla extract and chopped pecans.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 4

Pouring

Pour the mixture into the prepared baking dish and spread it evenly.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 5

Refrigerating

Refrigerate for at least 2 hours, or until the fudge is set.

**Prep Time:** 0 mins

**Cook Time:** 120 mins

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## Step 6

Cutting

Remove the fudge from the baking dish and cut into squares.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 7

Serving

Serve and enjoy!

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 150 kcal

**Fat:** 12 g

**Protein:** 2 g

**Carbohydrates:** 10 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	10 g	18.18%	20%
Fibers	2 g	5.26%	8%
Sugars	8 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	12 g	42.86%	48%
Cholesterol	10 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	4 mg	26.67%	26.67%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	20 mg	0.87%	0.87%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	2 mg	0.06%	0.08%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

## Recipe Attributes

### Events

Christmas

Easter

Thanksgiving

Valentine's Day

Back to School

Barbecue

Picnic

### Cuisines

Thai

### Course

Desserts

Sauces & Dressings

### Cultural

Christmas

## Demographics

Lactation Friendly

## Diet

Vegetarian Diet

Ovo-Vegetarian Diet

The F-Plan Diet

The Shangri-La Diet

The 3-Day Diet

The CICO (Calories In, Calories Out) Diet

The Bulletproof Diet

The Carnivore Diet

## Meal Type

Lunch

Snack

## Difficulty Level

Easy

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