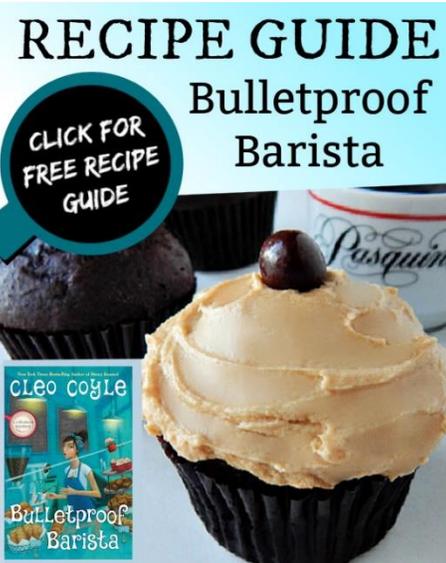


# Cleo Coyle's 5 Minute Chocolate- Hazelnut Fudge

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Chocolate and hazelnut are among the most popular flavors in American coffeehouses, which is why we added this blissful fudge to the menu of our beloved Village Blend. Because the light note of hazelnut comes from Nutella instead of chopped nuts, the texture stays smooth, creamy, and dreamy. You can make this quick and easy recipe for nearly any occasion. Use mini cupcake paper liners to serve the squares, choosing colorful designs to reflect whatever you're celebrating, and you're ready for almost any party or holiday that comes along. May you eat (and read) with joy! ~ [Cleo](#)



For the Free Recipe Guide to Cleo's new culinary mystery, *Bulletproof Barista*, [click here](#).

*Makes one 8 x 8 pan of fudge*

*5 minutes to prepare and 3 hours to chill*

## INGREDIENTS:

- 1 (14 ounce) can sweetened condensed milk
- 2 tablespoons unsalted butter, cut into pieces
- 1 (12 ounce) package good quality semisweet chocolate chips
- 1/4 teaspoon kosher salt
- 1-1/2 teaspoons pure vanilla extract
- 1/2 cup Nutella (or your favorite) chocolate-hazelnut spread (*room temp.*)



**Step 1 – Prep pan:** Crisscross the bottom of an 8 x 8 square pan with two sheets of parchment paper, allowing the paper to extend over the sides, like handles. You'll use these handles to lift the finished block of fudge out of the pan.

**Step 2 – Melt with microwave:** Place the milk, pieces of butter, and chocolate chips into a microwave safe bowl. Heat in 30 second increments, stirring between sessions, until the mixture is melted and smooth. Be patient with this process, taking care not to burn the chocolate.

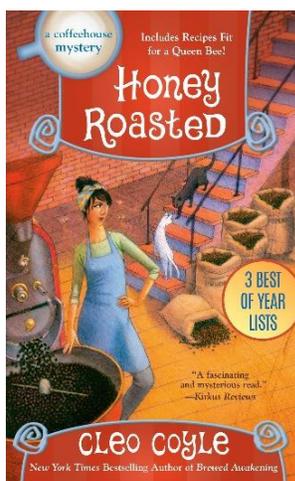
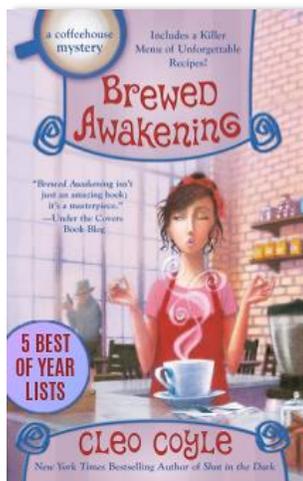
**Step 3 – Finish the fudge:** Once the chocolate mixture is melted, add the salt, vanilla, and Nutella. Stir from the bottom, lifting and folding to blend everything well. Pour into your lined pan and use a rubber spatula to smooth the top, leveling it off.

**Step 4 – Chill and cut:** Chill the pan in the fridge until the block of fudge is firm. This will take about 3 hours. Remove the block of fudge, cut into small squares, and serve in mini cupcake paper liners. Match the design of the liners to reflect whatever you're celebrating, and you'll be ready for almost any holiday or party that comes along.

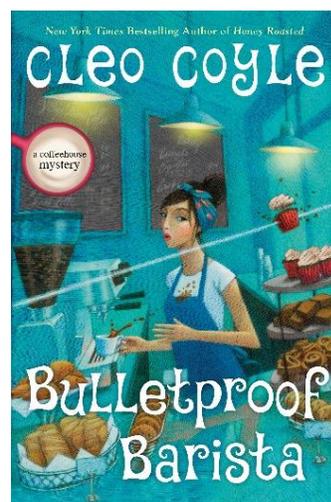
**TO STORE** put the fudge in an airtight, plastic container, and keep the sealed container in your refrigerator.



*Eat with joy! –Cleo*



The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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