



[Chocolate Amaretto Swirl Fudge Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 15 minutes, plus 2 hours chill time

Ingredients:

- 2 cups Semi-sweet Chocolate Chips
- 1 (14 ounce) can Sweetened Condensed Milk, divided
- 1 tsp Vanilla Extract
- 1 1/2 cups White Chocolate Chips
- 1 tsp Almond Extract
- 10 drops Red Food Coloring

Directions:

- Spray the sides of a 7" to 8" springform pan with a non-stick cooking spray.
- Start two double boilers. If you do not have a double boiler, boil some water in a pot and place the same size pot on top of the pot with the boiling water (it will be a snug fit).
- The other option is a metal bowl on top of a pot of boiling water. Be careful not to burn yourself, and make sure that metal bowl does not tip over.
- In one double boiler, melt the semi-sweet chocolate chips, 1 cup of sweetened condensed milk. When the chips are melted, add the vanilla extract. Stir until smooth.
- In the second double boiler (at the same time the first double boiler is melting the chocolate mixture), melt the white chocolate chips with the remaining sweetened condensed milk. When the chips are melted, add the almond extract and stir into the white chocolate mixture.
- Add the red food coloring to the white chocolate. Stir until all the white turns red/pink.
- Spread the chocolate mixture into the bottom of your springform pan, reserving 3-4 tablespoons.
- Spread the red almond fudge mixture on top of your chocolate fudge mixture, covering completely.
- Now take that 4 tablespoons of reserved chocolate fudge, and spread it in lines across the red fudge. Using a butter knife, score those 4 tablespoons of chocolate fudge through the surface of the red fudge to create a marbling effect.

- Chill for 2 hours, or until firm.
- When firm, release the springform pan, remove the fudge to a cutting board, and cut into squares or triangles.
- Store in an airtight container in the refrigerator.

Makes 36 servings Chocolate Amaretto Swirl Fudge