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New Tradition Holiday Fudge Recipe – Top 8 Allergen Free



When it comes to the holidays, there is nothing quite like an old-fashioned Christmas fudge. With a little creativity, it can also make a great gift. If you are looking for ideas, consider this [gift basket tutorial](#).

Ingredients:

- 1/2 cup cocoa powder
- 3 cups Allergen Free Confectioners' Sugar. Please make sure to check ingredients on this item as some have added corn to prevent caking. Domino Pure Cane 10-X Powdered Confectioners' Sugar is Allergen Free as is the [Powdered Sugar from Better Batter](#)
- 1/4 cup rice milk or use coconut milk if this is not one of your allergies.
- 8 tablespoons Palm Oil Shortening or 1 stick Allergen Free Margarine. Be careful as some margarines contain soy or dairy.
- 1 cup semisweet or bittersweet chocolate from one of the Allergen Free chocolate vendors listed in [our previous article "A Top 8 Allergen Free Chocolate Shopping Guide"](#).
- 1/8 teaspoon salt or less or none
- 1 tablespoon pure vanilla extract

Preparation:

Step 1: Line an 8 x 8-inch square baking pan with parchment. Make sure to let the edges of the paper hang over the side of the pan.

Step 2: In a medium bowl, mix cocoa powder and confectioners' sugar. It's important to mix well and break up any lumps.

Using a slightly larger bowl than necessary will keep the dust from getting all over you and any helpers.

Step 3: Using a double boiler, or if you don't have a double boiler, you can use a metal bowl set over simmering water without resting in it. Combine the rice milk, shortening or margarine, and chocolate chips and mix until they begin to melt and are well combined. Try to heat the mixture as little as possible because you don't want to crystalize the sugar. You want it to melt but not cook. If a double boiler is not available, a microwave set on low can be used to melt and mix ingredients. Use the microwave in short increments of no more than 15 seconds.

Step 4: Stir in the salt and the vanilla extract.

Step 5: Add the dry mixture of cocoa and sugar to the liquid mixture a little at a time. Beat well as you go so that the mixture stays smooth. Break up any lumps that form using your spoon against the side of the bowl. If the mixture gets too thick, you can add more rice milk to thin, or if it seems too thin, add more confectioners' sugar, no more than a teaspoon at a time.

Step 6: Scrape the mixture into your square pan, making sure to press down into the corners and smooth the top. Refrigerate until firm, which will be about four hours or overnight. Lift the fudge out by using the extra bit of paper hanging over the edges of the pan. Place on cutting board and use a large knife to cut into squares.

This Holiday Fudge Recipe is bound to become a new tradition and an absolute family favorite.

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