

Red Velvet Fudge

Ingredients:

- 1 1/2 cup sugar
- 2/3 cup evaporated milk
- 2 tablespoons butter
- 1/4 teaspoon salt
- 1 7-ounce jar of marshmallow creme
- 1 1/2 cup white chocolate chips
- 1 cup semi sweet chocolate chips
- 1-2 T. Red food coloring
- 1/2 teaspoon vanilla
- 1 teaspoon cream cheese flavoring, optional

Directions:

Line 8 x 8 pan with wax paper.

In a bowl put 1 cup chocolate chips and 1-2 Tablespoons of red food coloring and 1/2 t. Vanilla.

Combine marshmallow creme, sugar, milk, butter, and salt over medium heat.

Bring to a full boil. Boil five minutes, stirring constantly.

Working quickly, remove from heat and stir in white chocolate chips. Stir until melted and smooth.

After adding the white chips pour half of the mixture into the bowl with the chocolate chips and stir until mixed well.

Optional: Add 1 t. Cream cheese flavoring to the remaining white chocolate mixture.

Drop by spoonfuls into a greased pan. Then drop the white mixture in the pan.

Gently tap/shake your pan to remove air bubbles and then use a butter knife to swirl the two flavors together.

Chill for two hours.

Cut into 2-inch pieces and store in airtight containers.

Note: Can also be made in cupcake liners for individual servings.