

# White Chocolate 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
- 1/2 cup chopped nuts, optional
- 1 teaspoon vanilla or other flavoring as desired
- food coloring, optional

## Directions:

Line 8 x 8 pan with wax paper.

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.

Fold in nuts and vanilla.

Pour into lined pan and chill for two hours.

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

*Note: Can also be poured into cupcake liners for individual servings.*

*You can also add food coloring to the fudge or divide the white chocolate into separate portions and add different coloring and then combine and swirl for custom creations.*