



Ginger
Evans®



Marshmallow Fudge



Easy | Yield: 24 squares | Prep: 10 minutes | Cook: 5 minutes

- 1-1/2 cups **Ginger Evans** granulated sugar
- 2/3 cup **Ginger Evans** evaporated milk (5 oz.)
- 2 tbsp **Coburn Farms** unsalted butter
- 1/4 tsp **Marcum** salt
- 2 cups **Ginger Evans** mini marshmallows
- 1-1/2 cups **Ginger Evans** semi-sweet chocolate morsels
- 1 tsp **Marcum** vanilla extract

1. Line 8-inch baking dish with foil or parchment paper; lightly grease and set aside.

2. In a heavy-duty sauce pan, combine sugar, evaporated milk, butter and salt. Bring to a boil, stirring often; continue to boil and stir for 4-5 minutes.

3. Remove from heat and add marshmallows, chocolate morsels and vanilla. Beat vigorously for 1 minute or until marshmallows are melted.

4. Pour into prepared pan and use a lightly greased spatula to spread mixture into the corners of the pan.

5. Let fudge cool to room temperature and refrigerate for 2 hours before cutting into squares. Store in an airtight container.

Fudge Variation:

Chocolate Peanut Butter – add 1 cup of creamy peanut butter with the marshmallows; top fudge with chopped peanuts.



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a lot