

Move over, holiday cookies - this fudge is what dreams are made of! Two types of chocolate, evaporated milk and marshmallow cream make each bite creamy and rich, while the roasted chopped peanuts add great texture and flavor. Easy to make and even easier to enjoy, this fudge is the perfect addition to any holiday sweets table and makes the perfect homemade gift. If you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away!

Creamy Marshmallow and Nut Fudge

Chef'd



WHAT YOU'LL NEED:

EQUIPMENT:

- Medium baking dish
- Medium sauce pot
- Candy thermometer

FROM YOUR PANTRY:

- Cooking spray

KITCHEN 411

This fudge is quite simple and quick to make, but does require 4 hours to cool and set. Be sure to give yourself enough time or even prepare it the night before!

INGREDIENTS

1 piece	Parchment paper
$\frac{2}{3}$ cup	Evaporated milk
$1\frac{1}{2}$ sticks	Butter
3 cups	Granulated sugar
1 jar	Marshmallow creme
8 oz	Semi-sweet chocolate
4 oz	Milk chocolate
1 cup	Chopped roasted peanuts

CHEF NOTES

You may have extra of some ingredients.

THREE DOZEN

EST. COOKING TIME: 30 MINUTES

ALLERGENS: **PENDING**

SKILL LEVEL: 



1. PREP THE INGREDIENTS

- Line a medium baking dish with **parchment paper** leaving an overhang on two sides. Spray with **cooking spray** and set aside.
- In a medium sauce pot, add **evaporated milk, butter, and sugar**. Bring to **230°** over **medium heat**, stirring frequently to prevent burning.



2. STIR IN THE CHOCOLATE

- Remove from heat and stir in **marshmallow creme, semi-sweet chocolate, and milk chocolate**.



3. LET IT COOL

- Stir in only $\frac{1}{4}$ cup of **peanuts** and pour into prepared pan. Sprinkle the remaining $\frac{1}{4}$ cup of peanuts on top.
- Let cool at room temperature for 4 hours.
- Lift **fudge** from the pan and cut into 1-inch cubes.



4. SERVE & ENJOY

- Place the **creamy marshmallow and nut fudge** on a serving platter.
- Serve and enjoy!

Follow us on social media and share your culinary creations! Use **#GetChefd** for a chance to win free meals!

