

# Green & Gold White Chocolate Fudge

## Ingredients:

- 1 1/2 cups granulated sugar
- 2/3 cup evaporated milk
- 2 tablespoons butter
- 1/4 teaspoon salt
- 2 cups miniature marshmallows
- 1 1/2 cups white chocolate chips
- 1/2 cup diced candied green cherries
- 1/2 cup diced candied pineapple
- 1 teaspoon vanilla extract



## Directions:

LINE 8-inch-square baking pan with foil. Lightly butter.

COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, chocolate chips, diced candied cherries, pineapple and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into 48 pieces.