

# Chocolate Snowswirl Fudge

written by The Recipe Exchange | November 17, 2014

## **Ingredients**

3 cups (18 ounces) semi-sweet chocolate chips  
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)  
4 tablespoons butter or margarine, divided  
Dash salt  
1 1/2 teaspoons vanilla extract  
1 cup chopped nuts  
2 cups miniature marshmallows

## **Directions**

In heavy saucepan, over low heat, melt chocolate chips with EAGLE BRAND®, 2 tablespoons butter and salt. Remove from heat; stir in vanilla and nuts. Spread evenly into wax paper lined 8- or 9-inch square pan.

In medium-sized saucepan, over low heat, melt marshmallows with remaining 2 tablespoons butter. Spread on top of fudge. With table knife or metal spatula, swirl through top of fudge.

Chill at least 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.