

Cocoa Fantasy Fudge

written by The Recipe Exchange | December 16, 2023

Ingredients

2 lbs powdered sugar
1 1/2 cups cocoa
1 (5 ounce) can evaporated milk (about 2/3 cup)
1 1/2 sticks butter
1 (7 ounce) jar marshmallow creme
1 cup chopped walnuts (optional) or 1 cup other nuts (optional)
1/2 cup shortening
2 teaspoons vanilla

Directions

Set 2 cups of powdered sugar aside. You can also set aside up to 1 tablespoons to use for dusting the finished fudge, if you like.

Combine remaining powdered sugar, butter, and evaporated milk. Bring to boil over medium heat, stirring constantly.

Continue to stir at boiling for approximately four minutes (until about 230-235 degrees on a candy thermometer).

Add remaining sugar, shortening, and cocoa. Stir for another 4 minutes or so, until well blended. Remove from heat.

Add marshmallow creme, nuts, and vanilla, stir until all ingredients are well blended.

Pour into foil-lined 8"x8" pan. Dust with powdered sugar if you like. Cool at room temperature for four hours. Cut into squares.