

Vanilla Fudge 2

written by The Recipe Exchange | November 30, 2017

Ingredients

3/4 cup salted butter, cubed
1/2 cup half and half
2 cups granulated sugar
1/2 cup brown sugar
1 T. vanilla paste
7.5 oz container marshmallow creme
1 bag (12 oz) white chocolate chips

Directions

Line an 8×8 square pan with tin foil. Spray the sides and bottom with cooking spray.

In a large saucepan over medium heat, add in the butter, half and half, and both sugar. Stir until combined.

Continue to stir the mixture pretty often and keep an eye on it.

Once the mixture comes up to a rolling boil, let boil for 5 minutes.

Remove from the heat and immediately add in the white chocolate chips, vanilla bean paste, and marshmallow fluff. Stir and stir until all of the white chocolate chips are melted.

Pour into the prepared pan. Give it a few taps on the counter and let it sit up. Mine set up in the fridge and I also stored mine in the fridge to keep it more firm.