

White Chocolate Peppermint Fudge

written by The Recipe Exchange | November 30, 2017

Ingredients

4 C sugar
1 can 14 oz. evaporated milk
1 C butter
1 bag white chocolate chips
1 7 oz. jar marshmallow cream
1 tsp. vanilla
1 bag Andes Peppermint Crunch Baking Chips

Directions

Melt butter in a large pan and add the milk and sugar. Cook over medium heat until it reaches 236 degrees, stirring constantly.

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Remove from heat and add chocolate chips, marshmallow cream and vanilla.

Stir until melted and blended.

Gently fold in about 1/2 the bag of peppermint crunch then pour into a buttered 9 x 13 pan. Sprinkle the remaining crunch on top.

Cool completely.