Eggnog Fudge

written by The Recipe Exchange | August 16, 2017

Ingredients

1/2 cup butter
2 tablespoons heavy whipping cream
3/4 cup eggnog minus 2 tablespoons
2 cups sugar
10-12 ounces chopped white chocolate (chips are fine)
1 jar Marshmallow Creme (7 ounces)
1 /2 teaspoon nutmeg
2 teaspoons vanilla extract

Directions

Line a 9 x 9 pan (8 x 8 works too) with foil, then butter foil well. Set aside.

Combine butter, eggnog, cream and sugar in a heavy medium saucepan. Bring to a boil over medium heat stirring occasionally Once boiling, reduce heat a bit and using a candy thermometer, continue cooking until temperature reaches 234 degrees (soft ball stage) remove from heat, stir in white chocolate. Continue stirring until chocolate is completely melted and blended in. Add in Marshmallow, nutmeg and vanilla.

Stir till smooth. Spread into prepared pan.

Garnish with a bit more nutmeg if desired. Let cool at room temperature completely before removing from pan and cutting into squares. Store at room temperature for up 2 a week or in refrigerator for up to 3 weeks.