

Fantasy Eggnog Fudge

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Ingredients

3 cups granulated sugar
3/4 cup butter
2/3 cup eggnog
2 cups white chocolate chips
1 7-oz jar Marshmallow Creme
1 teaspoon vanilla
1/2 teaspoon nutmeg
holiday sprinkles for decorating (optional)

Directions

In a large heavy-bottomed saucepan, add the sugar, butter and eggnog, and bring to a rolling boil over medium heat, stirring constantly

Let mixture boil for 5 minutes, and continue stirring as it thickens

Remove from heat, and stir in the white chocolate, marshmallow cream and vanilla

Continue stirring until mixture is well combined, thick and no longer shiny

Pour mixture into foil-lined and greased 9×9-inch baking pan, and allow to cool completely

Cut into 1-inch (or smaller) pieces to serve