

Chocolate Walnut Fudge

INGREDIENTS:

- 2 cups packed Light Brown Sugar
- 1 cup Granulated Sugar
- 1 cup Heavy Cream
- 1/2 cup Butter
- 2 cups Marshmallow Cream
- 1 1/2 cups finely chopped Semi-Sweet Chocolate
- 1 1/2 cups Butterscotch Chips
- 2 cups Walnuts, chopped
- 1 tsp Pure Vanilla Extract

TOOLS FROM CKSA:

- Thermometer
- Wooden Spoon
- Parchment Paper
- 9x9 Pan



DIRECTIONS:

1. Combine sugars, heavy cream and butter in a large saucepan. Cook to 234°F.
2. Remove from heat and let bubbles subside. Add marshmallow creme, chocolate and butterscotch. Stir until well blended.
3. Stir in nuts and vanilla.
4. Pour into a parchment-lined 9x9- inch square pan and spread evenly.
5. Allow fudge to cool for 1 hour or longer at room temperature.
6. Cut into 1-inch squares to serve.
7. Store in an airtight container at room temperature for up to 1 week or refrigerate or freeze for longer storage life.