

Easy Five Minute Fudge with Gingerbread Marshmallows & Caramel Sauce



Yield: Makes 9 pieces of fudge

Prep Time: 5 minutes

Cook Time: 5 minutes + chill time

Ingredients:

2/3 cup carnation canned whole milk

1 2/3 cup granulated sugar

1/2 teaspoon kosher salt

1 cup gingerbread marshmallows

1/2 cup mini white marshmallows

1 1/2 cups semi-sweet chocolate chips

1 teaspoon vanilla

1/2 cup pecans, chopped

Confectioners sugar, dusting

Caramel sauce, garnish

Directions:

In a medium saucepan over medium heat, add milk, sugar, and salt. Heat to a slight boiling point until sugar has dissolved; about 5 minutes. Remove from heat and stir in marshmallows, chocolate chips, vanilla and pecans. Pour into a 9' inch square pan that has been sprayed with non-stick cooking spray. Let the fudge set.

Once the fudge has set (at least 30 minutes at room temperature), cut 9 squares. Place them on a plate, dust with confectioners sugar and caramel sauce.