

Chocolate Covered Cherry Fudge

Ingredients:

- 1 1/2 cups granulated sugar
- 2/3 cup evaporated milk
- 4 tablespoons maraschino cherry juice
- 2 tablespoons butter or margarine
- 1/4 teaspoon salt
- 2 cups miniature marshmallows
- 12 oz bag milk chocolate chips
- 1/2 cup chopped candied cherries
- 1 teaspoon almond extract



Directions:

LINE 8-inch-square baking pan with foil. Butter foil. Set aside.

COMBINE sugar, evaporated milk, cherry juice, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly for 5 minutes.

Remove from heat. Vigorously stir in miniature marshmallows, chocolate chips, chopped dried cherries and almond extract. Spread into prepared pan. Refrigerate overnight. Remove fudge from pan and remove foil. Cut into squares and enjoy.