## Pineapple Coconut Fudge

## Ingredients:

1 1/2 cups granulated sugar

2/3 cup coconut milk

2 tablespoons butter

1/4 teaspoon salt

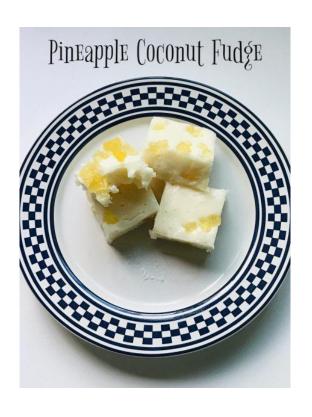
2 cups miniature marshmallows

1 12 oz package premiere white chocolate chips

18 oz container candied pineapple, chopped

1/3 cup shredded coconut

1 teaspoon coconut extract or vanilla extract



## Directions:

Line 8-inch-square baking pan with foil. Lightly butter. Set aside 2 tablespoons chopped pineapple for top of fudge.

Combine sugar, coconut milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

Stir in marshmallows, chocolate chips, chopped pineapple, shredded coconut and coconut or vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; scatter the reserved chopped pineapple over top of fudge, lightly press pineapple into fudge. Refrigerate for 24 hours or until firm. Lift from pan; remove foil. Cut into 48 pieces.