

Fruitcake Fudge

This delicious fudge is a super easy recipe that goes by several different names, Fruitcake Fudge or Jeweled Fudge, even White Christmas Fudge. It's Creamy white fudge made with extra fancy fruitcake mix that you will definitely love!

Ingredients

- 1 1/2 cups granulated sugar
- 2/3 cup evaporated milk
- 2 Tablespoons butter
- 2 cups miniature marshmallows
- 2 cups Premier White Morsels Nestle
- 1 teaspoon almond extract
- 1 16 oz. container Extra Fancy Fruitcake Mix

Directions

1. Line 8-inch square baking pan with foil. Lightly butter foil. Set aside.
2. Combine sugar, evaporated milk and butter in a medium heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly for 4 1/2 to 5 minutes. Remove from heat.
3. Stir in mini marshmallows, morsels, almond extract and extra fancy fruitcake mix. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan. Refrigerate until firm. Lift from pan; remove foil. Cut into squares.

