

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
- 1 8 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.