

# Cherry Nougat Candy

## Ingredients:

- 1-1/3 cup white chocolate chips
- 4 cups mini marshmallows, packed (or 285 grams)
- 1 tablespoon butter
- 1-1/2 teaspoons cherry extract
- 1/2 teaspoon vanilla extract (I used Rodelle Bakers Extract)
- Pinch of salt
- 1 8-ounce container candied cherries, chopped (I used Paradise Fruit Company)



## Directions:

Line a standard loaf pan or 8-inch x 8-inch baking pan with foil and spray the bottom and sides with baking spray. Gather your vanilla extract, salt and chopped gumdrops and have them ready next to your prepared baking pan.

In a microwave-safe bowl, add the white chocolate chips, marshmallows and butter. Microwave for approximately 1-minute, or until all the ingredients have melted together, stopping every 15-seconds to check and stir the mixture.

Immediately remove the bowl from the microwave and stir in the cherry extract, vanilla extract, salt and chopped candied cherries. Pour mixture into prepared pan and place in the refrigerator to set.

Once candy has set, cut into desired sized pieces and store in the refrigerator in an airtight container.

## NOTES:

Store in an airtight container at room temperature. Candy stays fresh for several days. If you want to wrap your candies individually, use wax paper.

Recipe from Kelly Mikolich of <https://www.kellylynnsweetsandtreats.com/>

