

# Cherry Lime Fudge

An easy and classic no-fail recipe.

## Ingredients:

- 1 1/2 cups granulated sugar
- 2/3 cup Carnation Evaporated Milk
- 2 tablespoons butter or margarine
- 1/4 teaspoon salt
- 2 cups miniature marshmallows
- 2 cups premier white chocolate chips
- 1/2 cup chopped green or red candied cherries
- 1/4 cup freshly grated lime zest
- 1/4 cup lime juice

## Equipment:

- 8 x 8- inch square pan



## Directions:

Line an 8-inch square baking dish with either aluminum foil or waxed paper. Lightly butter.

In a large saucepan, combine sugar, evaporated milk, butter, and salt. Over medium heat, bring to a full rolling boil, stirring constantly. Let boil, stirring constantly, for approximately 4 to 5 minutes. Remove from heat.

Stir in marshmallows, white chocolate chips, chopped candied cherries, lime zest and lime juice. Stir vigorously for approximately 1 minutes or until marshmallows are completely melted.

Pour the fudge mixture into the prepared baking pan. Refrigerate for at least 2 hours or until firm. When firm, lift from pan and remove foil. Using a sharp knife, cut the fudge into squares.