THE J.M. SMUCKER Co

# White Chocolate Cappuccino Fudge

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 5 mins | 5 mins | 49 | N/A |

## Ingredients

- **Fudge:**
- 1 cup (250 mL) granulated sugar
- 2/3 cup (150 mL) packed brown sugar
- 2/3 cup (150 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

  2% Evaporated Partly Skimmed Milk

- 2 tbsp (30 mL) butter
- 1 tbsp (15 mL) instant coffee granules
- 1/2 tsp (2 mL) salt
- 2 cups (500 mL) miniature marshmallows
- 2 cups (500 mL) white chocolate chips
- 1 tsp (5 mL) vanilla extract
- **Topping:**
- 1/3 cup (75 mL) dark chocolate shavings (optional)

## Directions

**Step 1:**

Line an 8” x 8” (2 L) square baking dish with parchment paper, overlapping 2 sides for easy removal.

**Step 2:**

Combine sugars, evaporated milk, butter, instant coffee granules and salt in a medium saucepan; bring to a rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Remove from heat. Stir in marshmallows, chocolate chips and vanilla until marshmallows and chocolate melt and blend.

**Step 3:**

Pour into prepared pan. If using chocolate shavings, sprinkle over warm fudge. Chill until set, 4 hours or overnight. Remove from dish, and cut into 1” (2.5 cm) squares. Store in refrigerator in sealed container.

## Images

