

# Betty's Snowy White Christmas Fudge



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In this video, Betty demonstrates how to make Snowy White Christmas Fudge. This fudge is really popular around our house during the holiday season!

## Ingredients:

3 cups sugar

1 stick (1/2 cup) butter

5-ounce can evaporated milk

7-ounce jar marshmallow crème

1 cup chopped walnuts (I used English walnuts, but you may use pecans, black walnuts, almonds, or other nuts.)

1 teaspoon vanilla extract

cooking oil spray

In heavy saucepan, combine 3 cups sugar, 1 stick butter, and a 5-ounce can evaporated milk. Bring to a rolling boil over medium heat, stirring constantly to prevent scorching. Continue to boil for 5 minutes at a rolling boil, stirring constantly. (If this syrup is undercooked, the fudge will not set up.) Remove from heat. Add a 7-ounce jar marshmallow crème and stir until smooth. Add 1 cup chopped walnuts and 1 teaspoon vanilla and stir until blended. Pour into an 8-inch square pan that has been sprayed with cooking oil spray. Place on a wire rack to cool. When completely cool, cut into squares. (You may chill this fudge before cutting, to make the squares crisp and clean.) Place on a nice serving plate. This is great for a holiday party, a gift, or just having around the house to munch on around Christmastime. I hope you love it! --Betty