

Dark Chocolate Fudge

- 1 3/4 cups sugar**
- * 1 (7-ounce) jar marshmallow crème**
- 3/4 cup evaporated milk**
- 1/2 cup Migliore Butter Flavored Olive Oil**
- 1 3/4 cup unsweetened cocoa chips or chunks (I use Callebaut Belgian Chocolate callets)**
- 1 teaspoon vanilla extract**

Line 8-inch square pan with parchment paper, extending paper over edges of pan.

Combine sugar, *marshmallow creme, evaporated milk and butter oil in heavy 3-quart saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full boil; boil & stir for 5 minutes.

Remove from heat. Gradually stir in white chocolate and dark chocolate chunks, 1/4 cup at a time, stirring until the chips are completely melted. Stir in the vanilla extract. Pour into prepared pan; cool until set.

Remove from pan. Place on cutting board, peeling off paper. Cut into squares. Store tightly covered in cool, dry place.

*I used regular marshmallow. 4 standard size marshmallows = 1oz. ea., so I took (28 marshmallow and placed in a microwave safe bowl, spritzed with a small amount of Butter Olive Oil and placed in microwave for 30 seconds. I then folded them into the sugar, milk & butter olive oil mixture and proceeded with the recipe. Makes 20 Servings