

# Dark Chocolate Fudge

Serves: 20

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## Ingredients:

1 3/4 cups	sugar
7 1/2 ounces	marshmallow creme (or 8 marshmallow)
3/4 cup	evaporated milk
1/2 cup	Migliore Butter Extra Virgin Olive Oil
1 3/4 cups	semi-sweet baking chocolate
1 teaspoon	vanilla extract

## Directions:

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

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. (IF YOU ARE SUBSTITUTING WHOLE MARSHMALLOWS, THEY WILL MELT OVER MEDIUM HEAT WITH STIRRING).

Remove from heat. Gradually stir in chocolate chunks, 1/4 cup at a time, stirring until the chips are completely melted. Stir in the vanilla. Pour into prepared pan; cool until set. Remove from pan. Place on cutting board - peeling off paper. Cut into squares and store in tightly covered container in refrigerator.

You can also drizzle fudge bites with some Raspberry or Strawberry Balsamic Vinegar!

COOK IV

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