

Dark Chocolate Fudge

Makes 20 Servings

Migliore's Balsamic & Olive Oil Recipes

Desserts

1 3/4 cups sugar 1 (7-ounce) jar marshmallow crème

3/4 cup evaporated milk

1/2 cup Migliore butter olive oil

1 cup unsweetened cocoa chips or chunks

3/4 cup white chocolate chips

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 and rum extracts. 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.