



### **Kahlua Fudge**

Make about 2-3/4 pound

#### **Ingredients:**

1 1/3 cups sugar  
7 ounces marshmallow crème  
2/3 cup evaporated milk  
1/4 cup butter  
1/4 cup Kahlua  
1/4 teaspoon salt  
2 cups semisweet chocolate pieces  
1 cup milk chocolate pieces  
2/3 cup chopped nuts  
1 teaspoon vanilla



#### **Directions:**

- Line 8-inch square baking pan with foil
- In 2-quart saucepan, combine sugar, marshmallow crème, milk, butter, Kahlua and salt
- Bring to a rapid boil, stirring constantly for 5 minutes
- Remove from heat; add all chocolate
- Stir until melted
- Add nuts and vanilla
- Turn into prepared pan
- Refrigerate until firm

To serve, cut in squares