Tawny Port Christmas Fudge

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Ingredients

1 tub of Marshmallow Fluff (7 ounces)

1½ cups sugar

1 small can evaporated milk (2/3 cup)

¼ cup unsalted butter

2 tbsp Tawny Port

¼ tsp salt

1½ cup milk chocolate chips

1½ cup semisweet chocolate chips

Directions

Line a baking pan with aluminum foil and spray the foil with a no-stick spray like Pam.

Place a (separate) large pan over medium heat and add the fluff, sugar, milk, butter and salt.

Stir continuously, mixing everything together while brining to a boil.

Keep stirring at a boil for 5 minutes.

Remove pan from burner and place on a heat resistant surface. Immediately pour in the Port and all of the chocolate chips and stir until chocolate is melted and evenly combined.

Pour it all into a baking pan, then set aside in the refrigerator. The mixture will chill and firm up over the next couple hours.

Once the fudge is chilled, carefully place baking pan upside down on a cutting board and separate the pan from the fudge.

Discard foil.

Cut fudge into squares and serve!