Mammam’s Chocolate Fudge

##### **Yield:** ~ 48 Chunks of fudge

##### **Prep time:** 10 minutes

##### **Active time:** 30 minutes

##### **Rest time:** >3 Hours

##### **Total time:** At least 4 hours

# Ingredients

### **Sugar |** 4 cup

### **Milk |** 1 cup (Original calls for 2 % I prefer whole)

### **Cream Cheese |** 8 oz (Room temperature )

### **Chocolate (Semi-sweet) |** 2 Cups

### **Chocolate (Milk chocolate) |** 11.5 oz pkg

### **Chocolate (Unsweetened) |** 2 oz

### **Vanilla |** 1 Tsp

### **Salted Butter |** 2 Tbl + 1 cup (2 and ¼ stick)

### **Marshmallows |** 25 Large marshmallows

# Notes

The chocolate you choose has a big impact on the taste of the fudge; play with blend of chocolate for optimal fudge flavor.

# Directions

1.) Line a 9 x 13” pan foil and grease with 2 Tablespoons of butter.  
2.) Combine sugar, milk and remaining butter. Bring to a boil at medium heat; stir constantly.  
3.) Once it begins to boil stop stirring, let boil for 2 minutes; then remove from heat.  
4.) Stir in 25 Large marshmallows, stir until melted.  
5.) Add chocolate blend, stir until melted.  
6.) Add 1 tsp vanilla extract, mix it through fudge.  
7.) Pour fudge into prepared pan and let cool for an hour.  
8.) Score fudge into desired size squares, Mammam suggest 1” cubes.  
9.) Refrigerate for 3 hours.  
10.) Cut and eat fudge.