



## Pumpkin Fudge

Jacob · 29/09/2024



### Prep Time

1 hr 10 mins

### Difficult

Medium

### Servings

2 hrs

### Description

This pumpkin fudge with white chocolate and cinnamon is always a hit with pumpkin lovers. It's creamy, smooth, and perfect for the holidays.

### Ingredients

- 1 cup evaporated milk - 2 ½ cups white sugar - ¾ cup canned pumpkin - 1 teaspoon ground cinnamon - 1 cup white chocolate chips - 7 ounces marshmallow creme - 2 tablespoons butter
- room temperature - 1 teaspoon vanilla extract

### Instructions

1. Line a 9-inch square pan with aluminum foil. Spray with cooking spray and set aside. Heat milk and sugar in a 3-quart saucepan over medium heat; bring to a boil
2. stirring occasionally with a wooden spoon. Mix in pumpkin puree and cinnamon; bring back to a boil. Cook
3. stirring constantly
4. until the temperature reaches 238 degrees F (114 degrees C) when measured with a candy thermometer
5. about 18 minutes. Remove saucepan from the heat. Allow to cool slightly
6. 2 to 3 minutes. Pour white chocolate chips into a large bowl. Pour fudge mixture over white chocolate chips. Let stand 5 minutes to allow white chocolate to soften; stir until smooth. Mix in marshmallow creme
7. butter
8. and vanilla until butter is melted and mixture is smooth. Pour into prepared pan. Cool
9. remove from pan
10. and cut into squares. Store in a cool
11. dry place.