



CandyBar Fudge

Jacob · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

This is a recipe that I found years ago and it was made with Milky Wayreg bars and I changed it I have used Snickersreg 3 Musketeersreg Milky Wayreg etc My kids love this

Ingredients

- - 6 (2.07 ounce) candy bars - 2 teaspoons butter for greasing
- or as needed - 3 cups white sugar - $\frac{3}{4}$ cup butter - ? cup evaporated milk - 2 cups semisweet chocolate chips - 1 (7 ounce) jar marshmallow creme - 1 teaspoon vanilla extract

Instructions

1. Place candy bars into freezer for about 10 minutes to firm; slice 1/2-inch to 3/4-inch thick. Line a 9-inch square baking dish with aluminum foil and grease with butter. Heat sugar
2. 3/4 cup butter
3. and evaporated milk in a saucepan over medium heat
4. stirring to melt butter and dissolve sugar. Bring mixture to a boil and cook
5. stirring constantly
6. until a candy thermometer inserted into the middle of the syrup reads 234 degrees F (110 degrees C)
7. 3 to 5 minutes. Remove from heat and stir chocolate chips into syrup until melted and smooth. Stir marshmallow cream and vanilla extract into mixture to make a smooth fudge. Spread half the fudge into the prepared dish and layer the candy bar pieces over the fudge; pour remaining fudge on top of candy bars. Let cool to room temperature before cutting into squares.