



Cookies 'n Cream Fudge

Author: GritsAndGouda.com

Yield: 4 pounds/48 pieces

***Shortcut:** No candy thermometer here! I didn't have marshmallow cream in my pantry so I tried this recipe with a (10-oz) package of mini marshmallows and it worked just the same! Kitchen victory! I didn't have to run to the store for one ingredient so I win. You win, too, because this fudge will make you the winner at your party or holiday gathering.*

Ingredients:

- 1 cup granulated sugar
- 1/2 cup salted butter (not margarine)
- 1 (5-oz) can evaporated milk (2/3 cup)
- 1 1/2 (12-oz) packages white chocolate chips (3 cups)
- 1 (7-oz) jar marshmallow cream or 1 (10-oz) package mini marshmallows
- 3 cups coarsely crushed Oreo cookies (about 25 cookies), divided

Directions:

1. To make it easy to remove fudge and cut into small pieces, line a 9-inch square baking pan with aluminum foil and spray lightly with cooking spray.
2. Stir together sugar, butter, and milk in a medium-size saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil 3 minutes without stirring. Set a timer; don't guess. Remove from heat and add white chocolate chips and marshmallow cream; stir until both have melted and mixture is smooth. Gently stir in 2 1/2 cups crushed cookies.
3. Pour fudge in prepared pan and spread to the edges of the pan. Sprinkle remaining 1/2 cup crushed cookies over warm fudge and press down gently with fingertips. Let cool completely on a wire rack (about 2 hours). You can speed this up by placing in the refrigerator. Cut into 48 pieces (8x6).

Variation:

White Chocolate Vanilla Bean Fudge

Omit cookies. Use 2 packages white chocolate chips. Scrape 1 vanilla bean into cooked mixture when stirring in white chocolate chips.