

Dark Chocolate Fudge

Makes 20 Servings

- 1 3/4 cups sugar
- 7 1/2 ounces marshmallow creme (or 8 marshmallow)
- 3/4 cup evaporated milk
- 1/2 cup Migliore Butter Extra Virgin Olive Oil
- 1 3/4 semi-sweet baking chocolate
- 1 teaspoon vanilla extract

Line 8 inch square pan with parchment paper, extending paper over edges.

Combine sugar, marshmallow creme, evaporated milk and butter oil in heavy 3 quart saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full boil; boil & stir for 5 minutes. (IF YOU ARE SUBSTITUTING WHOLE MARSHMALLOWS, THEY WILL MELT OVER MEDIUM HEAT WITH STIRRING).

Remove from heat. Gradually stir in chocolate chunks, 1/4 cup at a time, stirring until the chips are completely melted. Stir in the vanilla. Pour into prepared pan; cool until set. Remove from pan. Place on cutting board - peeling off paper. Cut into squares and store in tightly covered container in refrigerator.

You can also drizzle fudge bites with some Raspberry or Strawberry Balsamic Vinegar!