



THE J.M. SMUCKER Co

Chocolate Toffee Crunch Fudge

Prep Time Cook Time Serves Difficulty

5 mins N/A 49 N/A

Ingredients

- 1 cup (250 mL) packed brown sugar
- 2/3 cup (150 mL) **Carnation®** Regular or 2% Evaporated Milk
2% Evaporated Partly Skimmed Milk
- 2 tbsp (30 mL) butter
- 1/2 tsp (2 mL) salt
- 2 cups (500 mL) miniature marshmallows
- 1 cup (250 mL) milk chocolate chips
- 1/2 cup (125 mL) butterscotch chips
- 3/4 cup (175 mL) toffee bits

Directions

Step 1:

Line 8-inch (2 L) baking dish with parchment or waxed paper; set aside.

Step 2:

Combine brown sugar, evaporated milk, butter and salt in medium saucepan; bring to rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Remove from heat. Stir in marshmallows, milk chocolate chips and butterscotch chips until marshmallows and chocolate melt and blend. Stir in toffee bits.

Step 3:

Pour into prepared dish. Chill until set, 4 hours or over night. Cut into 1-inch (2.5 cm) squares. Store in refrigerator in sealed container.

Images

