



THE J.M. SMUCKER Co

# Cobweb Fudge

**Prep Time Cook Time Serves Difficulty**

N/A N/A N/A N/A

## Ingredients

- 1 2/3 cups (400 mL) granulated sugar
- 2/3 cup (150 mL) **Carnation®** Evaporated Milk

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- 2 tbsp (30 mL) butter
- 9 oz (270 g) white chocolate, coarsely chopped
- 2 cups (500 mL) miniature marshmallows
- 1/2 cup (125 mL) chopped, toasted walnuts (optional)
- 3 oz (90 g) semisweet chocolate, melted

## Directions

### Step 1:

Line 9-inch (23 cm) pie dish with foil and baking sheet with waxed paper; set aside.

### Step 2:

Combine sugar, evaporated milk and butter in large saucepan; bring to rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Reduce heat to low. Stir in white chocolate until completely melted; remove from heat. Stir in marshmallows until melted; stir in walnuts (if desired). Pour into prepared pan.

### Step 3:

Working quickly, pour semisweet chocolate into small plastic bag; snip small hole in corner. Squeeze dark chocolate in concentric circles on top. Beginning at centre, pull tip of knife through fudge and circles to form cobweb pattern.

### Step 4:

Drizzle remaining semisweet chocolate onto prepared baking sheet to form spiders with wriggly legs. Chill fudge and spiders in refrigerator. To serve, hold foil to lift fudge from pan; peel off foil. Place fudge on plate; garnish with spiders.

## Images

