



# Dark Chocolate Cherry Fudge

## INGREDIENTS

- 1½ cups granulated sugar
- ⅔ cup evaporated milk
- 2 tbsp butter or margarine
- ½ tsp salt
- 2 cups miniature marshmallows
- 1⅔ cups dark chocolate morsels
- ¾ cup dried cherries, coarsely chopped
- 1 tsp vanilla extract

## INSTRUCTIONS

*Prep: 8 min | Cook: 6 min | Ready in: 2 hr 14 min*

- Line 8-inch-square baking pan with foil.
- Combine sugar, evaporated milk, butter, and salt in medium, heavy-duty saucepan.
- Bring to a full rolling boil over medium heat, stirring constantly.
- Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.
- Stir in marshmallows, morsels, dried cherries, and vanilla extract.
- Stir vigorously for 1 minute or until marshmallows are melted.
- Pour into prepared baking pan. Refrigerate for 2 hours or until firm.
- Lift from pan; remove foil.
- Cut into 48 pieces. Serve and enjoy!



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