THE J.M. SMUCKER Co

Gingerbread Marble Fudge

Prep Time	Cook Time	Serves	Difficulty
15 mins	N/A	36	N/A

Ingredients

- 1 can (300 mL) **Eagle Brand®** Original Sweetened Condensed Milk

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- 3 1/4 cups (800 mL) white chocolate chips, divided
- 1/2 tsp (2 mL) salt
- 1 tsp (5 mL) vanilla extract
- 3 tbsp (45 mL) molasses
- 1 tsp (5 mL) ground cinnamon
- 1 tsp (5 mL) ground ginger
- 1/2 tsp (2 mL) ground nutmeg
- 1/4 tsp (1 mL) ground allspice
- 1/4 tsp (1 mL) ground cloves

Directions

Step 1:

Line an 8” square pan with parchment paper.

Step 2:

Melt 3 cups (750 mL) white chocolate chips with condensed milk in medium saucepan. Remove 1/2 the mixture and set it aside. Meanwhile, add remaining 1/4 cup (50 mL) white chocolate chips to saucepan, along with remaining ingredients and stir over medium heat until melted. Drop both mixtures into prepared pan, alternately with spoon. Stir with a knife to create a marbled effect. Refrigerate 4-6 hours until firm. Cut into squares.

Images

