Bailey's Irish Coffee Cream Fudge

Description

Irish coffee... only more wonderfully sinful! The fudge turned out remarkably smooth and creamy

Ingredients

- 3/4 cup butter
- 3 cup sugar
- 3/4 cup evaporated milk
- 1/3 cup Bailey's Irish Cream
- 1 tbsp instant coffee crystals
- 7 oz marshmellow cream
- 1 pkg vanilla morsels or butterscotch chips
- 1 tsp vanilla

Instructions

In a small bowl combine Bailey's and coffee crystals.

Microwave on high for 10 seconds. or until melted and dissolved

In a medium saucepan, over medium heat, melt butter,evaporated milk, sugar and marshmallow cream.

Slowly add the Bailey's coffee mixture; stir well. Boil for 5 mins.

Remove from heat and stir in chips and vanilla extract.

Stir for approx. 3-4 mins. until smooth. Pour into a foil lined 8x8" pan. Chill to set.

Summary

Yield: 1
Prep Time: 30 minutes
Category: Desserts
Cuisine: American