

Cookies N' Creme Fudge

Ingredients:

- 1 1/2 cup sugar
- 2/3 cup evaporated milk
- 2 tablespoons butter
- 1/4 teaspoon salt
- 1 7-ounce jar of marshmallow creme
- 1 1/2 cup white chocolate chips
- 1/2 teaspoon vanilla
- 1/2 - 1 c. crushed oreos or similar cookie (*you could also experiment with different cookies/candy bars for your own unique flavor*)

Directions:

Line 8 x 8 pan with wax paper.

Combine marshmallow creme, sugar, milk, butter, and salt over medium heat.

Bring to a full boil. Boil five minutes, stirring constantly.

Working quickly, remove from heat and stir in white chocolate chips. Stir until melted and smooth.

Gently fold in the crushed cookies or candy of your choice.

Pour into prepared pan.

Gently tap/shake your pan to remove air bubbles.

Chill for two hours.

Cut into 2-inch pieces and store in airtight containers.

Note: Can also be made in cupcake liners for individual servings.