

Another Great Recipe from

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Kahlua/Whiskey Fudge

Perfect for Valentine's Day gift-giving, this no-fuss fudge comes from Cheryl of Milwaukee. She's used Kahlua but Cynthia likes hers with a splash of the "Cookin' Whiskey". Feel free to add your own twist! "The key is to keep stirring the mixture on the stovetop," she explains. "Keep track of the time. If you stop too soon, it can be a bit grainy."

Ingredients:

- 2-1/2 cups powdered sugar
- 3/4 cup Kahlua or Whiskey.... Whatever.
- 5 cups sugar (2 pounds)
- 2 sticks unsalted butter
- 1 cup whole milk
- 1-1/2 teaspoons vanilla extract
- 25 large marshmallows, halved
- 11.5 ounces 60% cocoa bittersweet chocolate chips (Ghirardelli)

Directions:

- Foil and butter a 9 x 13-inch baking dish.
- Whisk powdered sugar and Kahlua or Whiskey in a large bowl; set aside.
- Combine sugar, butter, milk, and vanilla in a large pot with a heavy bottom.
- Stir continuously until mixture comes to a boil.
- Continue stirring, while boiling, for 4 minutes.
- Remove from the heat.
- Stir marshmallows and chocolate into sugar mixture until completely blended.
- Stir in alcohol mixture until completely blended.
- Pour into foil-lined baking dish.
- Cover and refrigerate overnight.
- Cut into bite sized pieces before serving.

Ruthie's Culinary Clues:

Feel free to toss in some chopped walnuts or pecans into the mixture if you'd like! When lining the pan with foil, extend the foil beyond the edges of the pan. This way, after it refrigerates, you can use the foil "handles" to lift the entire block of fudge out of the pan at once, making it easy to cut into uniform pieces.

Cynthia Says:

Uniform bite size pieces? Give me a BREAK! This is so good you'll want to eat the whole 13x9 block in one sitting.