

Recipes courtesy of Home Is Where Your Honey Is: A Collection of Recipes from the National Honey Board. For more recipes, visit www.honey.com.

Triple Chocolate Honey Fudge (makes 64 servings—count ‘em!)

Ingredients:

- 1 & 1/3 cups granulated sugar
- 1 jar (8 oz.) marshmallow cream
- 2/3 cup evaporated milk
- ¼ cup HONEY
- ¼ cup butter or margarine
- ¼ tsp salt
- 2 cups semi-sweet chocolate chips
- ½ cup milk chocolate chips
- 1 & ½ tsp vanilla extract
- ½ cup toasted nuts, chopped
- ½ cup white chocolate chips

Directions:

- Spray 8 x 8 inch pan with nonstick cooking spray & set aside
- In medium saucepan, combine sugar, marshmallow cream, milk, honey, butter, & salt
- Bring to boil; stir occasionally
- Boil for 5 minutes, stirring constantly
- Remove from heat & stir in semi-sweet and milk chocolate chips till melted
- Stir in nuts & vanilla; pour into pan
- Sprinkle white chocolate chips over top & let ‘em melt
- Using small spatula, swirl in white chocolate
- Cool, then cut into 1 inch pieces. . . and serve.