

Cashew Caramel Fudge

- 2 teaspoons plus 1/2 cup butter (no substitutes), softened, *divided*
- 1 can (5 ounces) evaporated milk
- 2-1/2 cups sugar
- 2 cups (12 ounces) semisweet chocolate chips
- 1 jar (7 ounces) marshmallow creme
- 24 caramels, quartered
- 3/4 cup salted cashew halves
- 1 teaspoon vanilla extract

I used whole



Line a 9-in. square baking pan with foil; butter the foil with 2 teaspoons butter. Set aside. In a large heavy saucepan, combine milk, sugar and remaining butter. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil; boil for 5 minutes, stirring constantly. Remove from the heat; stir in chocolate chips and marshmallow creme until melted. Fold in caramels, cashews and vanilla; mix well. Pour into prepared pan. Cool. Remove from pan and cut into 1-in. squares. Store at room temperature. **Yield:** about 3 pounds.

Very good!