

DARK CHOCOLATE ROCKY ROAD FUDGE

From Recipe Shoebox

The ingredients:

2 cups **sugar**

10 oz. **evaporated milk**

1/2 cup **butter**

13-14 -ounces **marshmallow fluff**

1 tsp. **salt**

2- tsp. **vanilla**

4 cups (2-10-oz packages) **semi sweet chocolate chips** *(I like the Ghirardelli 60% bittersweet chocolate chips)*

4-oz **unsweetened baking chocolate**

ROCKY ROAD

add 1 cup **chopped walnuts** and 2 cups **mini marshmallows**

Directions: Combine first 5 ingredients in a large saucepan.

Stir over medium heat until well blended. Bring to boil, stirring occasionally, but watching closely. Once fully boiling, turn the heat down to low, set the timer for 2-½ minutes, and stir constantly.

After 2-½ minutes, remove from heat, stir in chocolates and vanilla until chocolate is smooth and melted. After the chocolate is smooth and well incorporated, stir in walnuts and marshmallows until just combined. Pour into a parchment paper lined 9x13-inch pan and allow to cool. Enjoy!