

Ricemellow Creme Fabulous Fudge



Ingredients:

- ✓ 7 oz. of Suzanne's Ricemellow
- ✓ 1-1/2 cups sugar
- ✓ 2/3 cup milk (or Oat Milk)
- ✓ 1/4 cup butter
- ✓ 1/4 teaspoon salt
- ✓ 2 cups plus 6 oz. of semi-sweet chocolate chips
- ✓ 1 cup chopped walnuts
- ✓ 1 teaspoon vanilla

Directions:

In a large saucepan, combine Ricemellow Creme, sugar, milk, butter and salt. Bring to a full roiling boil over medium heat, stirring constantly, Boil 5 minutes then remove from heat. Add chocolate chips and stir until chips are melted and mixture is smooth. Add walnuts and vanilla, then mix well. Spray a 9" square baking dish with non-stick cooking spray. Pour fudge into prepared pan and chill until firm. Cut in desired size squares.

