

# Chocolate Cherry Fudge

## Ingredients

3 cups white sugar

3/4 cup Kerrygold butter

2/3 cup evaporated milk

1 (12 ounce) package semisweet chocolate chips

1 (7 ounce) jar marshmallow creme

1/2 cup maraschino cherries drained, chopped, and the juice squeezed out of them (a 10-ounce jar is plenty)

1 teaspoon vanilla extract

1 teaspoon almond extract

## Directions

### **Step 1**

Line a 9 x 13-inch pan with parchment paper.

### **Step 2**

Mix sugar, butter, and evaporated milk in a large, heavy saucepan over medium heat, stirring to dissolve sugar. Bring mixture to a full boil for 5 minutes, stirring constantly (alternatively, use a candy thermometer and heat to "soft ball" stage, 240 degrees).

### **Step 3**

Remove from heat and stir in chocolate chips until melted and thoroughly combined. Beat in marshmallow creme, cherries, vanilla extract, and almond extract. Pour fudge into the lined pan and let cool for a few hours before cutting into squares.