

Snickerdoodle Fudge

Ingredients

Topping

1 Tbsp granulated sugar

1/2 tsp cinnamon

Fudge

3 cups granulated sugar

3/4 cup unsalted butter

2/3 cup evaporated milk

2 cups white chocolate chips

1 jar (7 ounces) marshmallow fluff

1 tsp cream of tartar

1 tsp cinnamon

1 tsp vanilla extract

Directions

Step 1

Line an 8x8-inch baking dish with parchment paper. In a small bowl, make the topping by mixing together the sugar and cinnamon. Set aside.

Step 2

In a large saucepan, heat the sugar, butter, and evaporated milk over medium heat. Bring the mixture to a boil. Leave on heat until the mixture reads 234-238 degrees on a candy thermometer (soft ball stage, about 5 minutes). Stir constantly.

Step 3

Once the temperature reaches 234 degrees, remove from heat and stir in the white chocolate chips until mostly combined.

Step 4

Beat in marshmallow fluff, cream of tartar, cinnamon, and vanilla extract.

Step 5

Transfer fudge to the prepared pan. Top with the cinnamon sugar mixture, pressing it lightly into the fudge. Let fudge cool at least two hours before cutting and serving.