

Rocky Road Fudge

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

- 6 cups mini marshmallows
- 4 cups sugar
- 1 1/2 cup evaporated milk
- 2 cups semi-sweet chocolate chips
- 1 cup cold butter, cubed
- 2 cups walnuts
- 1 tsp. vanilla

Instructions

1. Line a 9x13 baking dish with parchment paper or heavily butter the baking dish.
2. In a large pot over medium-high heat, add 2 cups mini marshmallows, sugar and evaporated milk.
3. Bring to a gentle boil while constantly stirring.
4. Once it is at a gentle boil, start a timer for 6 minutes. Stir constantly as the mixture thickens and bubbles.
5. Remove from heat and add the cubed, cold butter, vanilla and chocolate chips.
6. Stir together until chips have melted and fudge resembles a smooth brownie batter.
7. Fold in walnuts
8. Let fudge cool slightly, then fold in the frozen marshmallows (*see tip below.*)
9. Pour fudge into the prepared baking dish and place in the fridge for 3-4 hours before slicing.



Tip: Place 4 cups of the mini marshmallows on a single layer on a baking sheet and send them into the freezer for 20 minutes while making the fudge. This will ensure that they will not melt once you mix them into the slightly-cooled fudge.