



With this Whiteout Fudge, preparing your family for the next big snowfall will be a treat!

Preparing for Winter Weather:

- Talk with your family tonight & plan how to stay safe during a Winter Storm.
- Add items like rock salt, sand, snow shovels, clothing, and blankets to your emergency kit.

www.Ready.gov/Winter-Weather

Whiteout Fudge

Ingredients:

- 1 can Sweetened condensed milk
- 1 cup Mini marshmallows
- 4 tbs Unsalted butter, cut into ½ inch pieces
- 11oz bag White chocolate morsels
- 1 tsp Peppermint extract
- ¼ cup White candy-coated chocolates (keep in the freezer so they don't crack)
- ½ cup Slivered almonds, chopped and divided
- ½ cup Shredded white coconut, divided
- Splash of cream (approximately 2 tbs)

Steps:

1. Butter an 8-inch square baking dish.
2. In a small bowl combine ½ the candy-coated chocolates, ¼ cup of the almonds, and ¼ cup of the shredded coconut, set aside for the garnish. Mix together remaining candy-coated chocolates, almonds, and coconut and set aside separately for the interior of the fudge.
3. In a heavy-duty pot, combine condensed milk using a metal spoon to scrape every last bit of cream out, you'll need it all. Deglaze the can with a few tablespoons of heavy cream, stir and pour into the pot along with the marshmallows.
4. Bring mixture to a boil over medium-low heat, stirring constantly for about 10 minutes until mixture begins to caramelize and large bubbles form.
5. Remove from the heat and quickly add chocolate chips and butter, stirring vigorously (the mixture will begin to resemble a nougat and you'll need to move quickly to make sure everything gets incorporated without sticking to the pot). Quickly add the extract and one of the candy-coated chocolate mixtures.
6. Pour mixture into prepared pan and smooth down with a rubber spatula. Top with remaining candy-coated chocolates, almonds and shredded coconut and gently press to adhere to the mixture.
7. Allow fudge to cool to room temp on the counter, once cool fudge will keep, wrapped in plastic for up to 1 week or place in fridge for an even cooler treat.