



## Eggnog Fudge

The flavor of a favorite holiday drink in the form of fudge.

Course Snack

Cuisine American

Prep 20 minutes

Total 20 minutes

Servings 64 pieces

Calories 74 kcal

Author Michelle

### Ingredients

- 2 cups granulated sugar
- ½ cup unsalted butter
- ¾ cup eggnog
- Pinch salt
- 10½ ounces white chocolate chopped
- ½ teaspoon freshly grated nutmeg plus a little more for dusting the top of the fudge
- 7 ounces [marshmallow creme](#)
- 1 teaspoon rum extract

### Directions

1. Line an 8-inch square pan with parchment paper and let it hang over the side; set aside.

2. In a heavy 3-quart saucepan, combine the sugar, butter, eggnog and salt over medium heat. Bring to a rolling boil, stirring constantly. Continue boiling 8 to 10 minutes, until a candy thermometer reaches 234 degrees F, stirring constantly to prevent scorching. Remove from heat.
3. Using a wooden spoon, work quickly to stir in chopped white chocolate and nutmeg until chocolate is melted and smooth. Stir in marshmallow creme and rum extract. Beat until well blended and then pour into prepared pan. Sprinkle a little freshly ground nutmeg on top. Let stand at room temperature until cooled, then refrigerate overnight until firm.
4. When completely cool, cut into squares. Store in a covered container in the refrigerator.

## Nutrition Facts

Eggnog Fudge

Amount Per Serving

**Calories** 74 Calories from Fat 27

**% Daily Value\***

**Fat** 3g**5%**

Saturated Fat 1g**6%**

**Cholesterol** 6mg**2%**

**Sodium** 6mg**0%**

**Potassium** 18mg**1%**

**Carbohydrates** 11g**4%**

Sugar 11g**12%**

**Vitamin A** 50IU**1%**

**Vitamin C** 0.1mg**0%**

**Calcium** 14mg**1%**

\* Percent Daily Values are based on a 2000 calorie diet.

## Eggnog Fudge



Eggnog Fudge is a better choice for your family cookie exchange. You'll stand out because it's awesome, and it's NOT a cookie!

**Prep Time** 15 minutes  
**Cook Time** 10 minutes  
**Additional Time** 3 hours  
**Total Time** 3 hours 25 minutes

### INGREDIENTS

- 2 cups granulated sugar
- $\frac{3}{4}$  cup eggnog
- $\frac{3}{4}$  cup unsalted butter
- Pinch of salt
- 1 jar (7oz) marshmallow cream
- 1 package (11oz) white chocolate morsels
- $\frac{1}{4}$  tsp nutmeg
- 1 tsp rum flavoring

### INSTRUCTIONS

1. Line a 9-inch square baking dish with parchment paper. Set aside.

2. Prepare your mixing bowl by adding the marshmallow cream, white chocolate morsels, nutmeg, and rum flavoring. Place these ingredients into the mixing bowl and set aside.
3. In a large saucepan, melt butter with sugar, eggnog, and salt over medium high heat. Bring to a boil. Stirring continuously, boil for a complete 4 minutes (rolling boil). Remove from heat.
4. Pour mixture over ingredients in mixing bowl. Using an electric mixer with whisk attachment, beat on medium until smooth and white chocolate is melted (about one minute). Pour into prepared baking dish.
5. If desired, sprinkle with extra nutmeg for garnish.
6. Allow to set for about 3 hours, or overnight. Remove parchment paper and cut into bite sized pieces. ENJOY.
7. To store, keep in airtight container at room temperature for up to two weeks.

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**Cuisine:** American / **Category:** Candy