

Cookies & Cream Fudge



Prep: 5 mins
Cooling: 60 mins

Cooking: 6 mins
Yields: 24 servings (2 pieces per serving)



If you like cookies and cream, you'll have to try this rich, decadent fudge made with cream-filled chocolate sandwich cookies, NESTLÉ TOLL HOUSE® Premier White Morsels, marshmallow crème and CARNATION Evaporated Milk.

Ingredients

- 3 cups granulated sugar
- 3/4 cup (1 1/2 sticks) butter or margarine
- 2/3 cup (5 fl.-oz. can) NESTLÉ CARNATION Evaporated Milk
- 2 cups (12-oz. pkg.) NESTLÉ TOLL HOUSE Premier White Morsels
- 1 jar (7 oz.) marshmallow crème
- 1/2 cup finely crushed cream-filled chocolate sandwich cookies
- 1 teaspoon vanilla extract (optional)
- 1 cup crumbled cream-filled chocolate sandwich cookies

Directions

LINE 9-inch-square baking pan with foil.

COMBINE sugar, butter and evaporated milk in medium, *heavy-duty* saucepan. Bring to a *full rolling boil*, stirring constantly. Boil, stirring constantly, for 3 minutes. Remove from heat.

STIR in morsels, marshmallow crème, finely crushed cookies and vanilla extract. Pour into prepared pan. Sprinkle crumbled cookies on top. Gently swirl cookies into fudge using a knife without touching bottom of pan. Refrigerate for 1 hour or until firm. Lift from pan; remove foil. Cut into 48 pieces. Store in airtight container in refrigerator.

Nutritional Information

Serving Size
1/24 servings (2 pieces per serving) of recipe

Calories 280

Calories from Fat 100

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

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% Daily Value *

Total Fat 11g	17%	Vitamin A	4%
Saturated Fat 8g	40%	Vitamin C	0%
Cholesterol 20mg	7%	Calcium	4%

Sodium 90mg	4%	Iron	2%
Carbohydrates 45g	15%		
Dietary Fiber 0g	0%		
Sugars 41g			
Protein 1g			