

Cleo Coyle's Irish Cream and Caramel Nut Fudge

Text and photos (c) by Alice Alfonsi
who writes [The Coffeehouse Mysteries](#)
as [Cleo Coyle](#) with her husband,
Marc Cerasini.

A splash of Baileys Irish Cream in coffee is a classic combination, which is why this sophisticated take on old-fashioned caramel-nut fudge makes an amazing after-dinner treat.

It also makes an impressive addition to party trays. Our readers may remember this fudge from our Coffeehouse Mystery [No Roast for the Weary](#). Our amateur sleuth, coffeehouse manager Clare Cosi, served it along with fresh cups of hot coffee to NYPD Detective Mike Quinn after a trying day—because nothing lifts the spirits like a wee nip of edible joy. May you also eat and drink with joy! ~ [Cleo](#)

Makes one 9 x 13-inch pan - for a small batch, divide ingredients in half and use an 8-inch square pan.

Bring to a Roiling boil for 7 full Minutes:

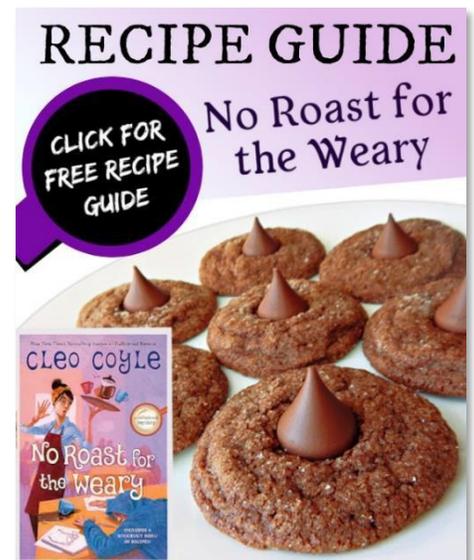
- 1-1/3 cup evaporated milk (*a bit less than 12-oz can*)
- 2 cup light brown sugar 2/3 cup granulated sugar
- 4 tablespoons (1/2 stick) unsalted butter
- 1 teaspoon coarse sea salt or kosher salt (*do not substitute table salt*)

On the heat stir in:

- 4 cups mini marshmallows (*about 2/3 of a 10-oz bag*)

Off the heat, stir in:

- 1/4 cup pure maple syrup (*not pancake syrup, which is simply flavored corn syrup*)
- 1/2 cup Baileys Irish Cream
- 2 teaspoons pure vanilla extract
- 3 cups white chocolate chips (*16 ounces by weight*)
- 1 cup chopped, toasted walnuts or pecans
- + 1/3 cup more chopped nuts for topping



Free Recipe Guide to
Cleo's new culinary mystery
No Roast for the Weary:
[click here.](#)

IMPORTANT TIP: Assemble and measure out your ingredients beforehand because you will be adding them quickly to a hot pan. Toasted nuts are so much more delicious than raw, and they're easy to make...

To toast nuts, preheat oven to 350° F. Spread your roughly chopped nuts on a baking sheet covered in parchment paper. Toast for 8 to 10 minutes, stirring once to prevent scorching.

PREP PAN: Line a 9 x 13-inch pan completely with parchment paper as you see in my photo below. Allow the paper to extend beyond at least 2 sides to create a sling with handles. This will allow you to lift the fudge easily from the pan.



To Make the Fudge...

Step 1 – Into a large saucepan (5 quarts, at least; nonstick is best but not necessary), measure out the evaporated milk, brown and white sugars, butter, and salt. Place the mixture over medium heat and occasionally stir the mixture to prevent burning. Watch for it to come to a full, rolling boil. Set the timer for **7 minutes** and begin to stir constantly. (If using a candy thermometer, the temperature you want to reach, after 7 minutes of boiling, is 235° F., this is the soft ball stage.)



Step 2 – At the 7 minute mark (or 235° F.), add in your mini marshmallows, a little at a time, stirring between each addition to melt them. Remove the pan from the heat and stir in the maple syrup, Baileys Irish Cream, and finally the vanilla extract (the vanilla should not be added to boiling liquid or the flavor may be destroyed). Now add the white chocolate chips and stir until melted. Finally fold in 1 cup of the toasted chopped nuts.





Step 3 - Pour fudge batter into your prepared pan. Sprinkle the remaining chopped pecans across the top to decorate. Allow the fudge to cool completely, without any covering, at room temperature.



COOLING TIP: Do not cover the top of the pan with plastic wrap until the fudge has completely cooled; otherwise, steam will condense and your fudge will become soggy. Once the fudge is room temperature, loosely cover the top of the pan with plastic wrap or foil and place the pan in the refrigerator, chilling until firm. Remove your pan from the fridge and lift the fudge out of the pan using the parchment paper handles.

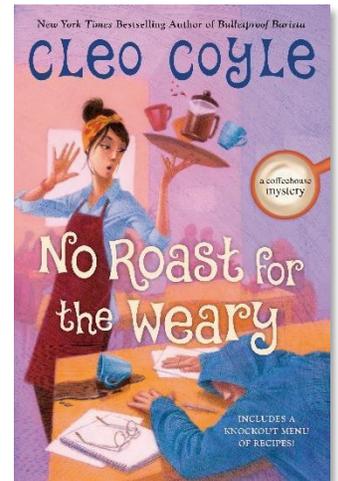
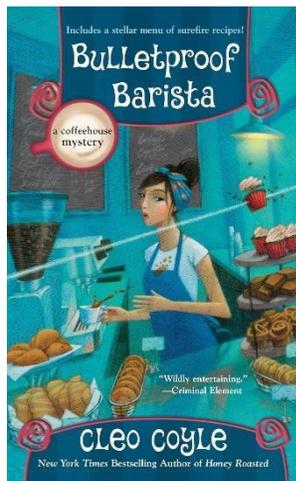
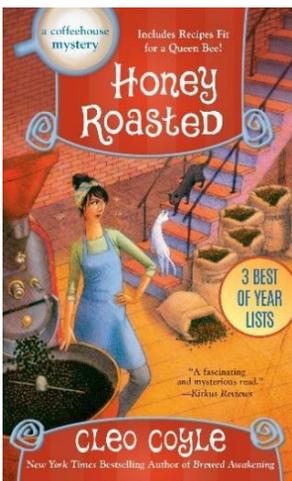


TO STORE: If not serving all at once, slice only as much as you need, then rewrap the fudge block tightly in plastic and place back in the fridge. It will keep this way for up to three weeks.

BAILEYS BUYING NOTE:

If you're not a big drinker, simply buy 3 mini-bar bottles of Baileys. Inexpensive, single-serving bottles come in sizes of 50 milliliters, and 3 bottles will allow you to measure out the amount needed for this recipe.

Eat (and read) with joy! ~ Cleo



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

www.CoffeehouseMystery.com

And her recipe blog at

www.CleoCoyleRecipes.com

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