

CLEO COYLE'S CHOCOLATE MACADAMIA NUT FUDGE*

*Recipe adapted by author [Cleo Coyle](#) from a jar of Marshmallow Fluff and inspired by Marc's mom, Evelyn Cerasini.

*Makes enough fudge to fill a 9x9 pan
(for thicker fudge use 8x8)*

This classic chocolate fudge is something my husband's late mother made for him every Christmas, always varying what was added. Some years there were walnuts, cashews, or salted peanuts, other years maraschino cherries, raisins, or M&Ms. To cheer Marc up, I took a stab at it using macadamia nuts. He thought it was one of the best combinations he'd ever tasted. High praise indeed. May it bring you comfort and joy. ~ Cleo

Ingredients:

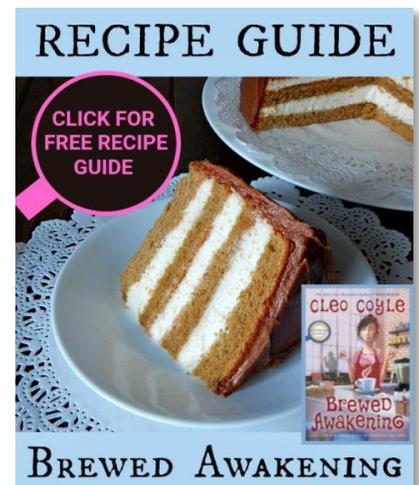
- 4 tablespoons butter
- 2 ½ cups white, granulated sugar
- 1 (5-ounce) can evaporated milk
- 7.5-ounce jar of Marshmallow Fluff
- ½ teaspoon finely ground sea salt (or table salt)
- 1 teaspoon vanilla
- 1 (12-ounce) package semi-sweet chocolate chips
- 1/2 to 3/4 cup chopped macadamia nuts (measure after chopping)

(1) Line a 9x9 or 8x8 pan with parchment or wax paper, allowing a little extra to hang over the sides for handles. (You will use the handles to lift the fudge block out of the pan for easy cutting.) Lightly butter the paper to prevent sticking.

(2) In a medium-sized saucepan (non-stick, if possible), over low heat, melt the butter. Then add the sugar, evaporated milk, Fluff, and salt. Stir over low heat until ingredients are well blended. Increase the heat until the mixture is boiling. (Not simmering or burping but truly boiling.) Continue to boil while slowly stirring constantly, for about 6 minutes (do not cut this time short).

(3) Remove from heat and let cool for about about 2 minutes. (Why? If the mixture is still boiling when you add the vanilla, the intense heat will destroy the extract's full flavor.) Now add the vanilla and chocolate chips and stir until chips are melted and everything is blended. Fold in the nuts.

(4) Pour the mixture into your prepared pan and let cool at room temperature, uncovered, for at least two hours before cutting. Store the fudge in an airtight container at room temperature for up to ten days.



*Free Recipe Guide to
Cleo's new culinary mystery
Brewed Awakening:
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*Photo and text by Alice Alfonsi who writes [The Coffeehouse Mysteries](#)
as [Cleo Coyle](#) in collaboration with her husband, Marc Cerasini.*