

# Heavenly Hash FAUX Fudge

\* Makes 50 to 60 pieces,  
or 2¼ pounds candy

If you're looking for a homemade holiday treat or last-minute chocolate gift that even kids can make successfully, this quick, no-boil candy is a perfect choice. The name "heavenly hash" usually indicates that a recipe combines fruit, marshmallows, and nuts. In the early twentieth century, the moniker often referred to a creamy marshmallow-maraschino cherry cup or compote, but within the past twenty to thirty years, American candy makers have applied it to various chocolate-marshmallow-fruit concoctions.

This candy tastes and looks a lot like chocolate fudge, but no cooking or beating is involved. Instead, briefly heated sweetened condensed milk stands in for the boiled-down caramelized milk-sugar mixture of real fudge recipes. The faux version has a rich, fudgy consistency and is abundantly studded with chewy dried cranberries or cherries, puffy miniature marshmallows, and crunchy nuts.

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|---------------------------------------------------------------|-----------------------------------------------|
| 1 14-ounce can sweetened condensed milk                       | 1 teaspoon vanilla extract                    |
| 2 tablespoons unsalted butter, cut into chunks                | 3 cups miniature marshmallows                 |
| 2 cups (12 ounces) semisweet chocolate morsels                | 1 cup dried sweetened cranberries or cherries |
| 2 ounces unsweetened chocolate, broken up or coarsely chopped | 1 cup chopped walnuts or pecans               |

Line an 8- or 9-inch square pan with aluminum foil and coat with nonstick spray (or use nonstick foil), allowing it to overhang two sides.

In a large microwave-safe bowl, microwave the condensed milk and butter on high power for 1½ minutes. Stir in the chocolate morsels and unsweetened chocolate. Microwave on medium power for about 1 minute longer, stopping and stirring at 30-second intervals just until the chocolate is melted. (Alternatively, in a heavy 4-quart saucepan, heat the condensed milk and butter over medium-low heat just until hot, stirring constantly and taking care not to scorch; do not boil. Add the chocolate morsels and unsweetened chocolate. Lower the heat to the lowest setting and heat, stirring, just until the chocolate is melted. Remove from the heat.) Stir until completely smooth.

