



Irish Cream Fudge



2 cups granulated sugar

½ cup heavy cream

½ cup unsalted butter

¼ cup Baileys irish cream

7 ounces marshmallow cream

12 ounces milk chocolate chips

For Garnish:

½ cup white chocolate chips, melted

¼ cup chocolate sprinkles, jimmies

Line a 9 inch square dish with parchment paper. Set aside. In a large mixing bowl, add milk chocolate chips and marshmallow cream. Set aside. In a large saucepan, combine sugar, butter, and cream. Heat over medium high heat, stirring constantly, until mixture begins to boil. Continue boiling for 3-4 minutes (at a rolling boil). Remove from heat and add Bailey's Irish Cream. Pour over chocolate chips and marshmallow cream. Using an electric mixer, beat mixture until chocolate chips are melted and fudge is creamy (about 1-2 minutes). Pour into prepared pan. Refrigerate fudge for 4 hours. For the garnish, drizzle melted white chocolate over the fudge and add chocolate sprinkles