



## Cherry-Walnut Amaretto Fudge

**Prep: 15 minutes plus standing and refrigerating**

**Cook: 20 minutes • Makes: about 64 (1-inch) pieces**

Nonstick cooking spray

- ½ cup dried cherries
- ¼ cup amaretto liqueur
- ½ cup chopped walnuts
- 1⅔ cups granulated sugar
- ⅔ cup plus 1 tablespoon evaporated milk
- ½ teaspoon kosher salt
- 1⅓ cups good quality semi-sweet chocolate chips
- 1 cup miniature marshmallows

**1.** Spray 8-inch-square baking pan (preferably with straight sides) with nonstick cooking spray. Line prepared pan with parchment paper or nonstick aluminum foil so that the paper extends about 2 inches over opposite sides of pan.

**2.** In small bowl, cover cherries with amaretto. In large skillet, cook walnuts over medium heat 6 minutes or until fragrant, stirring occasionally.

**3.** In medium saucepot, heat sugar, evaporated milk and salt to boiling over medium heat, stirring frequently; boil 5 minutes, stirring constantly. Remove saucepot from heat. Add chocolate and marshmallows; stir until completely melted. Fold in walnuts and cherry mixture. Pour chocolate mixture into prepared pan.

**4.** Let stand at room temperature 30 minutes. Cover and refrigerate overnight. Using overhanging sides of paper, lift fudge out of pan. Place on cutting board and cut into 64 squares. Store in refrigerator in an airtight container or freeze up to 3 months.

*Approximate nutritional values per serving (each piece):  
57 Calories, 2g Fat (1g Saturated), 1mg Cholesterol,  
20mg Sodium, 10g Carbohydrates, 0g Fiber, 1g Protein*

### Helpful *tips*:

> For best results, do not double this recipe.