

Maple Walnut Fudge

1 cup firmly packed light brown sugar
1 7.5-oz jar Marshmallow Fluff
1 5-oz can evaporated milk
6 Tbsp. unsalted butter
½ tsp. salt
1 11-oz. bag white chocolate morsels
2 cups walnuts, coarsely chopped
½ tsp. maple extract
½ tsp. rum extract

Line 8-inch square pan with foil, leaving one inch overhang on the sides. Spray lightly with cooking spray. Combine sugar, fluff, milk, butter and salt in a saucepan. Cook over medium heat, whisking until it comes to a boil. Boil and stir for 5 minutes. Remove from heat and stir in white chocolate until fully melted and smooth. Stir in walnuts and extracts and quickly pour into pan and smooth top. Chill uncovered until firm, about 2 hours. Using foil overhang, lift fudge from pan and place on cutting board. Cut into squares. Store in airtight container in refrigerator.