



[Irish Cream Fudge Recipe](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes

Cook Time: 10 Minutes

Total Time: 1 Hour 20 minutes

Irish Cream Fudge Recipe Ingredients:

- 3 cups Sugar
- 1 TBSP Instant Coffee Granules
- $\frac{3}{4}$ cup Butter (1 $\frac{1}{2}$ sticks)
- 7 oz Marshmallow Cream
- $\frac{1}{2}$ cup Evaporated Milk
- 8 oz White Chocolate Chips
- $\frac{1}{2}$ cup Irish Cream Liqueur
- 2 tsp Vanilla Extract

Irish Cream Fudge Recipe Directions:

- Line an 8"x8" pan with aluminum foil, you can also use a 9"x12" pan but your fudge will be much thinner. Set aside.
 - In a large saucepan over medium-high heat combine sugar, coffee granules, butter, marshmallow cream, and evaporated milk; stir frequently until boiling. Boil for 5 minutes.
 - Remove mixture from heat and stir in white chocolate chips, Irish cream liqueur, and vanilla extract. Stir for another 5 minutes until everything is melted and smooth.
 - Pour into prepared pan.
 - Place in refrigerator to set; approximately one hour.
 - Slice into small squares as this dessert is very rich!
- Makes 32 servings Irish Cream Fudge Recipe