

Christmas Candy

Ingredients

- 2 tablespoons butter
- 1 (12 oz) bag white chocolate chips
- 1 (10 oz) bag mini marshmallows
- 1 cup red and green gumdrops or chewy candy, chopped

Preparation

1. Line an 8x8 baking dish with parchment paper and lightly grease. Set aside.
2. Add butter, white chocolate chips, and marshmallows to a large microwave-safe bowl and microwave for 1 minute. Stir contents with a greased spatula then continue microwaving in 30 second increments, stirring in between, until mixture is fully melted and smooth.
3. Allow mixture to cool for about 1 minute then fold in the colored candies.
4. Transfer mixture to the prepared baking dish and use spatula to press into a flat and even layer.
5. Cover with plastic wrap and place in fridge for a minimum of 4 hours or up to overnight.
6. Lift candy out of the dish using the parchment paper. Remove paper and slice into small bite-sized pieces. Store in an airtight container for best results.