

Chocolate Butterscotch Swirled Fudge

Ingredients:

- 1, 11 ounce package butterscotch morsels
- 1, 14 ounce can sweetened condensed milk, divided
- 2 tablespoons butter
- 1/4 cup milk chocolate morsels
- 1 teaspoon vanilla



Directions:

Line an 8 x 8 baking pan with wax paper, extending the paper over the edges of the pan. Set aside.

In a microwave safe cup or bowl, add butterscotch morsels, 1 cup sweetened condensed milk and butter.

Melt in the microwave in 20 - 30 second intervals, stirring each time, until the mixture is melted. Set aside.

In another microwave safe cup or bowl, add milk chocolate morsels and remaining sweetened condensed milk.

Melt in the microwave in 20 - 30 second intervals, stirring each time, until the mixture is melted.

Stir in vanilla. Set aside.

Pour the melted butterscotch mixture into your prepared pan.

Drizzle melted chocolate mixture over the butterscotch.

Using a table knife, swirl through the fudge.

Chill in the refrigerator until it sets up.

After it has set up, lift the wax paper and fudge out of the pan and cut into squares to serve.