

# Pecan Pie Cheesecake Fudge

## Ingredients

For the Crust and Filling

16 saltine crackers

1/2 cup butter

1/2 cup light brown sugar, packed

2/3 cup sweetened condensed milk

For the Cheesecake Fudge

3 cups white chocolate chips

1-1/2 tablespoons butter

pinch of salt

1 cup sweetened condensed milk

1-1/2 cups marshmallow cream (the equivalent of one 7 ounce jar)

1 – 3.4 ounce instant cheesecake pudding mix, DRY

NOTE: If you can't find cheesecake pudding you can substitute with vanilla pudding.

1 cup pecans, chopped

## Instructions

For the Crust and Filling:

Preheat oven to 425 degrees.

Line a 8×8-inch baking dish with foil (I used non stick foil) and spray with non stick cooking spray.

Arrange saltines in a even layer on the bottom of the baking dish overlapping some to anchor down the crackers.

In a medium saucepan, bring butter and brown sugar to a boil over medium-high heat

TIP: Make sure the sugar mixture is at a COMPLETE BOIL before cooking to the 2 minutes.

Cook for 2 minutes.

REMOVE FROM HEAT AND STIR IN THE SWEETENED CONDENSED MILK

Slowly pour over crackers.

Use a spatula to make sure all the crackers are covered.

Bake 10 minutes.

Set aside and make fudge topping.

For the Cheesecake Fudge:

In a medium saucepan combine the white chocolate chips, butter, salt, condensed milk and dry pudding mix; heat until melted and smooth.

Add the marshmallow; stir until melted and smooth.

Pour hot fudge over filling. Smooth using an off set spatula.

Sprinkle on pecans, press down with the palm of your hand.

Refrigerate until set (at least 2 hours or overnight).

Remove from refrigerator.

Carefully remove foil making sure to get all the pieces and cut into small squares.

Store at room temperature.