



Pecan Pie Cheesecake Fudge

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, about 1 1/2 (12 ounce) BAGS
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

For the Crust and Filling:

Preheat oven to 425 degrees.
Line a 8x8-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

Pour over crackers.

Bake 10 minutes.

Set aside and make fudge topping.

For the Cheesecake Fudge:

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

Add the pudding mix - DRY - and stir until the mix dissolves.

Add the marshmallow; stir until melted and smooth.

NOTE: If you didn't stir long enough to allow the dry pudding mix to dissolve it will be a little grainy but DON'T WORRY while it sits in the refrigerator it will absorb some moisture and dissolve.

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.