

# Ingredients



2 Cups of granulated sugar  
3/4 Cup Sour cream  
1/2 Cup Margarine  
1 7 ounce jar of marshmallow  
cream  
12 ounces of white chocolate  
1 Cup of walnuts (chopped)  
1 Cup dried apricots (cut up)

# Apricot Fudge



## Instruction

- In a large pan mix sugar, sour cream, and margarine.
- Bring to a rolling boil and boil for 7-9 minutes, or a soft ball stage.
- Add the marshmallow cream, white chocolate chips, stirring until melted.
- Then add the apricots and walnuts and pour into a buttered 9x13 pan
- Chill and cut into squares.

