Chocolate Fudge

Yields 3 pounds

Ingredients

- 3 cups sugar
- 1/2 cup butter or margarine
- 1 can (5.3 oz.) evaporated milk
- 2 cups (12 oz.) semisweet chocolate pieces
- 1 jar (7 oz.) marshmallow creme
- 1 cup chopped nuts
- 1 tsp vanilla

Instructions

1. Lightly butter a 13" x 9" baking dish.
2. Combine sugar, butter, and milk in a 2 qt. microwave-proof bowl.
3. Cook on high 11-14 minutes, or until a small amount dropped in cold water forms a soft ball (234°F on a microwave candy thermometer).
4. Stir in chocolate pieces and marshmallow creme until mixture is thoroughly blended.
5. Stir in nuts and vanilla.
6. Pour into prepared pan.
7. Refrigerate until firm.
8. Cut into squares.

CHOCOLATE FUDGE (Cooking Time: 11-14 min.)

3 c. sugar
½ c. butter or margarine
1 can (5.3 oz.) evap. milk
2 c. (12 oz.) semisweet chocolate pieces
1 jar (7 oz.) marshmallow creme
1 c. chopped nuts
1 tsp. vanilla

Lightly butter a 13" x 9" baking dish. Combine sugar, butter and milk into 2 qt. micro-proof bowl. Cook on high 11-14 min., or until a small amount dropped in cold water forms a soft ball (234 F.) on microwave candy thermometer.

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Stir in chocolate pieces and marshmallow creme until mixture is thoroughly blended. Stir in nuts and vanilla. Pour into prepared pan. Refrigerate until firm. Cut into squares.

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