

Creamy Fudge

1 ½ Cup Sugar
½ Cup Butter
1 (5-fluid oz.) can evaporate Milk(2/3 c.)
1½ c. Marshmallow Creme(½ of a 13-oz jar)
or use ½ bag of Mini-Marshmallows
3 c. Semisweet Chocolate Chips
½ tsp Vanilla Extract
2 c. Walnuts, coarsely chopped

Lightly grease a foil-lined 9 x 9 x 2-inch pan; set aside. Heat Sugar, Butter, Milk and Marshmallow Creme in heavy 3-quart saucepan over MEDIUM HEAT until mixture boils, stirring constantly. Boil and stir for 5 minutes. Add chocolate chips and vanilla extract, stirring until chips are melted. Stir in walnuts. Immediately spread into prepared pan. Refrigerate overnight. Cut into 1-inch squares. Store in airtight container in refrigerator. For creamier fudge, let stand at room temperature 1 hour before serving.

Recipe may be doubled using an entire 13-oz jar(or a full bag of mini-marshmallows). Prepare as above in a heavy 4-quart saucepan, boiling the mixture for 6 minutes. Spread into 2 greased 9 x 9 x 2-inch foil-lined pans.

This is one of those Recipe's that I have no idea where I got it from, but Yum. It was probably from someplace like Kraftfoods.com or someplace else that has easy to make recipes.

Sometimes I will add other things to my recipes, especially the desserts. For fun, after The chocolate chips are melted, I will add in a bunch of Marshmallows, do it by the fee of how thick and sweet you really want it. Then pour it all into your pans, thus keeping The marshmallows a bit more whole and gooey.

Note to cook, make sure you give away most of the fudge, or you will eat it all yourself!