Fudge

Ingredients

- 3 cups sugar
- 1 1/2 stick butter
- 1 can Small can of evaporated milk
- 1 jar (7 oz) Marshmallow cream
- 12 bag semi sweet chocolate chips
- 1 1/2 tsps vanilla
- 1 cup Nuts, optional

Summary

Yield: 12
Source: Nell Hutchins
Prep Time: 15 minutes
Category: Candy
Cuisine: American
Tags: Nell Hutchins

Instructions

Grease a 8x8 or 9x13 pan, depending how thick you want fudge. Combine sugar, butter and can of PET milk, put over low heat and start using a heavy pan. Stir unti it comes to a rolling boil. Boil 4 minutes.

Remove from heat and stir in chocolate chips until melted and thoroughly combined. Beat in marshmallow creme, nuts, and vanilla extract. Transfer fudge to the prepared pan and let cool before cutting into squares.