

Fudge



Ingredients

1 ½ Cups White Sugar
⅔ Cup Evaporated Milk
2 Tbsp Butter
¼ tsp Salt
2 Cups Mini Marshmallows
1 ¾ Cups (11.5 oz package) Milk Chocolate Chips
1 tsp Vanilla

Directions

Line an 8x8 inch baking pan with foil.

Combine sugar, evaporated milk, butter and salt in medium saucepan. Bring to a full rolling boil over medium heat, stirring constantly for 4-5 minutes. Remove from heat.

Stir in marshmallows, chocolate chips and vanilla. Stir vigorously for 1 minute or until marshmallows are completely melted. Pour into prepared pan. Refrigerate for 2 hours or until firm. Lift from pan, remove foil, and cut into pieces.

Notes

For thicker fudge, use a 9x5 inch loaf pan. Refrigerate for 3 hours.

Optional - Add ½ Cup chopped Pecans or Walnuts when adding marshmallows.

Optional - Instead of Milk Chocolate Chips use White Chocolate Chips, Peanut Butter Chips or Caramel Baking Pieces.

