

Fudge

Ingredients:

3 cups sugar
3/4 cup butter (1 1/2 sticks)
1 can evaporated milk (5 oz.)
1 tsp vanilla
1 jar marshmallow cream
12 squares Baking Chocolate
1 cup chopped walnuts

Have all ingredients measured out and ready to go before you begin.

Prepare a 9 inch pan by lining with foil.

In a saucepan, place sugar, butter, and evaporated milk.

Bring to a rolling boil over med high heat, stirring all the time.

Be patient, this takes time.

Once the mixture reaches a rolling boil, stir and boil for 4 minutes or until the candy thermometer reaches 234 degrees F.

(Subtract 1 degree of temperature for every 1000 feet over sea level.)

Remove from heat and stir in chocolate, marshmallow cream, and vanilla until well blended.

Fold in nuts.

Pour into pan prepared with aluminum foil and let completely set.

Cut into 1-inch squares.