

Gram's Fudge

Ingredients:

3 cups sugar 3/4 cup butter 2/3 cup evaporated milk

1 cup milk chocolate chips 1 cup semi-sweet chocolate chips 1 7-oz. (198 g) jar Kraft Marshmallow creme 1 cup chopped pecans 1 teaspoon Nielsen- Massey vanilla extract (or regular vanilla extract if you can't find this brand)

Directions:

Combine sugar, margarine and milk in heavy 2-1/2 quart saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring. Remove from heat, stir in chocolate till melted. Add marshmallow creme, nuts & vanilla; beat until blended. Pour into greased 13 x 9-inch baking pan. Let cool in the refrigerator for a couple hours. Then when the fudge is mostly firm, just a little bit soft, pull it out of the refrigerator and cut into 1-inch squares. Makes about 3 pounds.

You can also make this in the microwave, but I think it turns out a bit grainy.

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