

# Rocky Road Fudge

## INGREDIENTS:

1 1/2 cups sugar

1/3 cup butter

1/3 cup evaporated milk (or small can)

1 1/4 cup semi-sweet chocolate chips

8 oz jar Kraft Marshmallow creme

1/2 cup chopped almonds

1/2 teaspoon Nielsen- Massey vanilla extract (or regular vanilla extract if you can't find this brand)

1 1/2 cups mini marshmallows

## DIRECTIONS:

Combine sugar, butter and milk in a large saucepan; bring to full rolling boil, stirring constantly. Continue boiling (3 minutes for a softer fudge, 5 minutes for a firmer fudge over medium heat, stirring. Remove from heat, stir in chocolate till melted. Add marshmallow creme, nuts & vanilla; beat until blended.

Prepare a greased 13 x 9-inch baking pan- or line with parchment paper. Dump mini marshmallows into the pan- evenly distribute. Pour fudge on top. 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 1 1/2 pounds. You can also make this in the microwave, but I think it turns much smoother when you make it on the stove.

Prep time: 10 mins

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