

FUDGE

ingredients

2½ CUPS white granulated SUGAR
¾ CUP unsalted BUTTER
⅔ CUP evaporated MILK

2 CUPS semi-sweet CHOCOLATE CHIPS
7 OUNCE jar MARSHMALLOW fluff
1 TEASPOON vanilla

instructions

1. LINE AN 8 OR 9 INCH SQUARE PAN WITH ALUMINUM FOIL OR PARCHMENT PAPER. COAT WITH NONSTICK SPRAY. SET ASIDE.

2. IN A 3 QUART HEAVY SAUCEPAN OVER HIGH HEAT, COMBINE SUGAR, BUTTER, AND EVAPORATED MILK. USE A WOODEN SPOON TO STIR SLOWLY UNTIL BUTTER MELTS, SCRAPING SIDES OF PAN.

3. BRING TO A FULL ROLLING BOIL, STIRRING CONSTANTLY WITH A LONG WOODEN SPOON. ONCE IT STARTS BOILING, SET A TIMER FOR 5 MINUTES AND TURN THE HEAT DOWN TO MEDIUM/LOW SO THAT YOU DON'T BURN YOUR FINGERS OFF--IT SHOULD BE BOILING THE FULL 5 MINUTES. STIR CONSTANTLY.

4. WHEN THE TIMER GOES OFF, REMOVE FROM HEAT AND ADD CHOCOLATE CHIPS. STIR UNTIL ALL CHIPS ARE MELTED AND MIXTURE IS SMOOTH. ADD MARSHMALLOW CREME AND BEAT WITH A WOODEN SPOON UNTIL WELL BLENDED. ADD VANILLA AND MIX WELL. IMMEDIATELY POUR INTO THE PREPARED PAN.

5. LET COOL TO ROOM TEMPERATURE THEN SLICE AND SERVE! STORE ON THE COUNTER COVERED.