

Fantasy Fudge

3 cups sugar
3/4 cup butter
2/3 cup evaporated milk
1 12-oz. pkg semi-sweet chocolate chips
1 7-oz. jar Kraft Marshmallow Creme
1 cup chopped nuts (optional)
1 teaspoon vanilla extract
Parchment paper

Traditional method:

Combine sugar, butter and evaporated 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. Line a 13 x 9-inch baking pan with parchment paper leaving overlap on all sides. Pour hot mixture into the lined pan. Let cool at room temp. When solid, pull up the paper & fudge out of the pan for easier cutting. Cut into 1-inch squares. Keep chilled. Makes 3 lbs.

Microwave method:

Microwave margarine in 4-quart microwave-safe bowl on HIGH (100%) 1 minute or until melted. Add sugar and milk; mix well. Microwave on HIGH 5 minutes or until mixture begins to boil, stirring after 3 minutes. Mix well; scrape bowl. Continue microwaving on HIGH 5-1/2 minutes; stir after 3 minutes. Stir in chips until melted. Add remaining ingredients; mix well. Line a 13 x 9-inch baking pan with parchment paper leaving overlap on all sides. Pour hot mixture into the lined pan. Let cool at room temp. When solid, pull up the paper & fudge out of the pan for easier cutting. Cut into 1-inch squares. Keep chilled. Makes 3 lbs.

Note: Can be made in a smaller pan for thicker squares (yield will be reduced).

Servings: 117

