

Creamy Double-Chocolate Fudge

1-7 oz. jar marshmallow creme
1 1/2 c. white sugar
2/3 c. evaporated milk
1/4 c. butter
1/4 t. salt

2 c. milk chocolate chips
1 c. semisweet chocolate chips
1/2 c. chopped nuts (optional)
1 t. vanilla extract

Line an 8" square pan with aluminum foil; set aside. In a large saucepan over medium heat, combine marshmallow creme, sugar, evaporated milk, butter, and salt. Bring to a full boil and cook for 5 minutes, stirring constantly. Remove from heat and add chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in vanilla. Add nuts, if desired. Pour into prepared pan. Chill in refrigerator for two hours or until firm.

You can vary fudge by using different varieties of chips, extracts, and nuts. A combo of butterscotch, peanut butter chips, and pecans is wonderful!



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