

# Eazy Peazy Gal™

## Million Dollar Fudge

This is an old, old recipe and has been one of my family's favorites for years.  
Put simply, boy is it good!

I like to make it for Christmas parties and make sure there's enough left over for my private stash.

4½ cups sugar  
2 Tbl butter  
1 can evaporated milk  
2 cups chopped nuts (optional)  
1 tsp vanilla  
12 oz chocolate chips  
12 oz German sweet chocolate  
1 pint (16 oz) marshmallow fluff.  
1 tsp salt

Boil the sugar, butter and evaporated milk for exactly 6 minutes stirring gentle the whole time. It's important you time a full 6 minutes after it starts bubbling.

Remove from heat and immediately add chocolate, vanilla, fluff, salt and nuts. Stir.

Quickly pour into a large buttered 9" x 13" pan.

Stand in cool place (not in refrigerator) for several hours to set.

Store in airtight container. Makes 5 lbs.

