

Rocky Road Fudge

by Lonii Tingey

Before you start, take 1 1/2 cups of miniature marshmallows and put them in your freezer for later.

In a large bowl prepare:

- 3 -- 8 oz. milk chocolate bars (I like the ones with Almonds in them, but it is optional)
- 12 oz package of milk chocolate chips
- 1 c butter, cut into pieces

Set aside

In a large heavy pan, combine:

- 4 cups sugar
- 1 can evaporated milk
- 2 1/2 cups miniature marshmallows (NOT including the frozen ones)

Bring to a boil over medium-high heat and cook at a light, steady boil for 7 minutes (you may need to turn it down a little, stir constantly). Remove from heat and add 2 tsp. vanilla. Pour over chocolate and butter and stir until it loses its shine. Then, stir in frozen marshmallows. Pour into buttered pan and refrigerate for 1 1/2 hours. Let fudge sit out a few minutes before cutting. Yummy!! You will be making more, I promise! Enjoy!

Lonii says: "This is a favorite family recipe and everyone LOVES it. It is heaven. And of course. . . chocolate."

Lonii has worked for Shepherd's Bush for "a long time." She works in the front, playing with the customers. She is also the finisher for the shop. Her favorite book is anything she can read with her kids. Her favorite movie is Steel Magnolias.

