

Fantasy Fudge

1 t vanilla

(Kraft Marshmallow Cream Jar)

3 cups sugar

3/4 cup butter or margarine

5 1/3 oz can evaporated milk

1 12oz package chocolate morsels

1 jar marshmallow cream

1 cup chopped nuts

Combine sugar, butter, and milk
Bring to a rolling boil, stirring constantly

Boil 5 minutes over medium heat, stirring constantly

Note: Mixture will scorch easily

Remove from heat
Stir in chocolate until melted
Add marshmallow cream, nuts, and vanilla
Beat until well blended
Pour into a greased 13x9 inch pan
Cool
Cut into squares

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

Desserts