



## *Our Family Recipes*

### **Lou's Refrigerator Fudge**

### **Desserts**

(Louise Cheran Yerkes Thompson)

This recipe almost seems like the Fantasy Fudge recipe found on the jar of Kraft Marshmallow Cream

2/3 cup (1 small can) evaporated milk  
1 ½ cups sugar  
¼ cup (½ stick) butter  
½ t salt  
32 (2/3 pound) marshmallows  
2 cups (12 oz) semi-sweet chocolate pieces  
1 t vanilla  
½ t peppermint extract

In a saucepan blend together evaporated milk, sugar, butter, salt and marshmallows  
Cook over low heat, stirring constantly, until marshmallows melt  
Blend in chocolate pieces and stir until melted  
Add vanilla and peppermint extracts  
Pour into buttered pan and chill for several hours