



# MARSHMAL~O~FUDGE

Jennifer Calderon

2 ¼ cup sugar

¼ cup butter (or margarine)

¾ cup evaporated milk

7 ounce jar Marshmallow crème

6 ounces chocolate chips

1 cup nuts (optional)

Butter a 9x9 or 8x8 square pan. Combine sugar, butter, and evaporated milk in a heavy 2 quart pan. Add marshmallow crème. Bring to a bubbling boil quickly, stirring constantly. When bubbles appear all over the top, boil and stir over medium heat 5 minutes. Remove from heat and add chocolate chips (and nuts if using). Stir until chips are completely melted and blended into mixture. Pour into greased pan. Cool completely. Cut into squares.