



Sunshine's "Secret" Fudge



Ingredients:

- 3 cups sugar
- 3/4 cup margarine
- 2/3 cup evaporated milk
- 1 12-oz. package chocolate chips (or whatever flavor chocolate chips you desire: peanut butter, white chocolate, mint, etc)
- 1 7-oz. jar Kraft Marshmallow Cream
- 1 cup chopped nuts, optional
- 1tsp. Vanilla

Directions:

Combine sugar, margarine and milk in heavy 2-1/2 quart saucepan; bring to full rolling boil, stirring constantly (and you have to stir constantly or it will burn, trust me!). Continue boiling 5 minutes over medium heat, stirring. Remove from heat, stir in chocolate till melted. Add marshmallow cream, nuts (if desired) & vanilla; beat until blended. Pour into greased 13 x 9-inch baking pan. Let cool and cut into 1-inch squares.

**To make layered fudge (like peanut butter and chocolate, I usually make one batch of each flavor and split it in to two 9X13 pans. Make one flavor first (ex: peanut butter) pour it in to the two pans. Let that layer cool while you make the next batch (I usually put it in the fridge). Make the next batch with the other flavor (ex: choc.) and pour it on top. This way they will not mix in to each other and get all messy.

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