



Gammy's House Recipes

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Carnation Famous Fudge

Ingredients:

1 ½ c sugar
2/3 c (5 fl oz can) Carnation evaporated milk
2 Tbls butter
¼ t salt
2 cups miniature marshmallows
1 ½ c (9oz) Nestle` Toll House Semi-Sweet chocolate Morsels
½ c chopped pecans or walnuts (optional)
1 t vanilla extract

Directions:

LINE 8-inch square baking pan with foil.
COMBINE sugar, evaporated milk, butter and salt in med heavy-duty saucepan.
BRING to full rolling boil over medium heat, stirring constantly.
BOIL, stirring constantly, for 4-5 min.
REMOVE from heat
STIR in marshmallows, morsels, nuts and vanilla.
STIR vigorously for 1 min or until marshmallows are melted.
POUR into prepared baking pan
REFRIGERATE for 2 hours or until firm.
LIFT from pan; remove foil. Cut into pieces.