



Gammy's House Recipes

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Peanutty Chocolate Fudge

1-1/2 cups granulated sugar
2/3 cup NESTLÉ CARNATION Evaporated Milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1-2/3 cups (11 oz. package) NESTLÉ TOLL HOUSE Peanut Butter & Milk Chocolate Morsels
1/2 cup chopped peanuts (optional)
1 teaspoon vanilla extract

Line 8-inch square baking pan with foil. Combine sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4-5 minutes. Remove from heat. Stir in marshmallows, morsels, peanuts and vanilla extract. Stir vigorously for 1 minute 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.

Yield: 49 pieces