



CHOCOLATE CANDY: MOM'S CHOCOLATE FUDGE



This makes 4 pounds of candy. Should let it set overnight to firm well and cut easier.

4 ½ cups granulated sugar

1 large can evaporated milk

Bring to a rolling boil in large saucepan.

Cook for 10 minutes.

Add 1 teaspoon vanilla.

Pour over the following mixture:

3 packages (12 oz each) chocolate chips, semi-sweet

2 cups nuts, black walnuts, English walnuts, or pecans

½ pound margarine

1 8-ounce jar marshmallow crème

Stir to combine all except the marshmallow crème. When combined, add the marshmallow crème, and mix until well combined. Then put in a buttered pan – depends how thick you want your candy/fudge. Either at least 9" square or 9"x13" rectangle.

Let cool. Like Dad said, overnight is best! A must during your special times of the year. ENJOY!

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