

Remarkable Fudge

Remarkably easy and remarkably delicious. Nothing beats a piece of this easier-than-usual fudge!

- 4 cups sugar**
- 2 5½-ounce cans (1⅓ cups total) evaporated milk**
- 1 cup butter or margarine**
- 1 12-ounce package (2 cups) semisweet chocolate pieces**
- 1 7-ounce jar marshmallow creme**
- 1 cup chopped walnuts**
- 1 teaspoon vanilla**

★ Line a 13x9x2-inch baking pan with foil, extending foil over edges of pan. Butter the foil, then set the pan aside.

★ Butter the sides of a heavy 3-quart saucepan. In the saucepan combine sugar, evaporated milk, and butter or margarine. Cook the sugar mixture over medium-high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar. This should take about 7 minutes. Avoid splashing the candy mixture on sides of pan. Carefully clip a candy thermometer to side of pan.

★ Cook over medium heat, stirring frequently, till candy thermometer registers 236°, soft-ball stage. Mixture should boil at a moderate, steady rate over the entire surface. Reaching soft-ball stage should take 12 to 13 minutes.

★ Remove the saucepan from the heat. Remove the candy thermometer from the saucepan. Add chocolate pieces, marshmallow creme, chopped walnuts, and vanilla. Stir till well blended and chocolate is melted. Quickly turn fudge into prepared pan. While fudge is warm, score it into 1-inch squares. When candy is firm, use foil to lift it out of pan. Cut candy into squares. Store tightly covered in refrigerator. Makes 117 pieces or about 3½ pounds.