



Edible Kindess Recipe

Homemade Fudge

INGREDIENTS:

3 cups sugar

$\frac{3}{4}$ cup butter, room temp

5 oz evaporated milk

12 oz chocolate chips (can substitute peanut
butter chips or other flavors)

10 oz marshmallow crème OR 7 oz
marshmallow crème and 3 oz small
marshmallows

1 tsp vanilla

1 cup chopped walnuts, if desired





INSTRUCTIONS:

Line 9 x 13 pan with foil. Extend foil over edges an inch or so. Place in freezer.

Combine sugar, butter, and milk in a large glass bowl. Microwave 8 minutes, stopping every 2 – 2 ½ minutes to stir. Remove from microwave.

Drop a little of this mixture into cup of ice-cold water. Mixture should be at the soft ball stage.

If not, return to microwave for 30 seconds and test again.

Remove from microwave.

Stir in chocolate chips until melted.

Add marshmallow crème/marshmallows. Stir until blended.

Add vanilla.





INSTRUCTIONS CONTINUED:

Because fudge is creamiest when it cools quickly, stirring is of utmost importance. If you have a KitchenAid or other industrial strength mixer, pour the fudge mixture into the mixing bowl and blend for several minutes on a medium speed. Otherwise, stir by hand until mixture cools a bit. Add nuts.

Remove pan from freezer and spray with cooking spray. Spread fudge mixture into cooled pan, and return to freezer for several hours. Remove from freezer. Lift foil from pan and place on cutting board.

You may need to let it soften for 5–10 minutes.

Using a straight edge (not serrated), cut fudge into squares.

Fudge can be frozen for months, to savor whenever you get a craving for a special treat.

Enjoy!