



## Original Fantasy Fudge

*Not sure why recipe on the jar was changed, but here's the original from my grandmother's 1960's jar label.*

- 3 c. sugar
- 3/4 c. butter
- 2/3 c. evaporated milk (just less than 5 oz can)
- 2/3 c. chopped nuts
- 1 (12 oz.) pkg. semi-sweet chocolate pieces
- 1 (7 oz.) jar Kraft marshmallow creme
- 1 tsp. vanilla

Combine sugar, butter and milk in heavy 2 1/2 quart saucepan. Bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat or until candy thermometer reaches 234 degrees, stirring constantly to prevent scorching. Remove from heat. Stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla. Stir until well blended, pour into a greased 9 x 13 inch pan. Cool at room temperature, cut into squares.

We always make a double batch so we can add to our goody gifts that we share.

Sometimes we make batches of variations like:

use butterscotch chips instead of chocolate

Or add 1/2 cup of mint chocolate chips or chopped Andes mints

Or use white chips instead of semi-sweet & use almond extract instead of vanilla

Or sprinkle chopped candy canes all over the top

The possibilities to make this delicious fudge your personal flavor are endless!