

Butter Pecan Fudge

Ingredients:

- 1 1/2 cup sugar
- 2/3 cup evaporated milk
- 2 tablespoons butter
- 1/4 teaspoon salt
- 1 7-ounce jar of marshmallow creme
- 1 c. butterscotch chips
- 1 c. white chocolate chips
- 1/2 cup chopped pecans
- 1 teaspoon vanilla

Directions:

Line 8 x 8 pan with wax paper.

Combine marshmallow creme, sugar, milk, butter, and salt over medium heat.

Bring to a full boil. Boil five minutes, stirring constantly.

Working quickly, remove from heat and stir in chips. Stir until melted and smooth.

Fold in nuts and vanilla.

Pour into lined pan and chill for two hours.

Cut into 2-inch pieces and store in airtight containers.

Note: Can also be poured into cupcake liners for individual servings.