

# Milk Chocolate 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 1/2 cup milk chocolate chips
- 1/2 cup chopped nuts, optional
- 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 chocolate 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.*

## Other flavors:

### Butter Pecan Fudge:

Replace chocolate chips with one cup butterscotch chips and half a cup white chocolate chips. Add half a cup chopped pecans.

### Peanut Butter Fudge:

Substitute peanut butter chips for chocolate chips. Use peanuts, if desired.

### Peppermint Bark:

Use white chocolate chips. Omit vanilla and use 1/2 teaspoon peppermint extract. Use 1/2 cup crushed peppermint candies or crushed candy canes.