

DESSERT

The Original Fantasy Fudge

A classic marshmallow-crème fudge, the version most people grew up on, made the original way.

Ingredients

- 3 cups sugar
- 3/4 cup butter or margarine
- 2/3 cup evaporated milk
- 2 cups semi-sweet chocolate chips
- 1 jar (7 oz) marshmallow crème
- 1 tsp vanilla
- Chopped nuts (optional)

Instructions

- 1 Line a 9x13-inch pan with parchment paper.
- 2 In a medium pot, combine the sugar, butter, and milk.
- 3 Bring to a full boil over medium heat, stirring constantly so the sugar doesn't scorch on the bottom of the pot, and boil for exactly 5 minutes.
- 4 Remove from the heat and stir in the marshmallow crème and chocolate chips until fully melted.
- 5 Add the vanilla and nuts if using.
- 6 Pour into the prepared pan and let it cool all the way before cutting.

TIP

Stir constantly during the 5-minute boil. This is the step that determines whether the fudge sets right.