

Easy Chocolate Fudge

INGREDIENTS

2 tablespoons butter
2/3 cup evaporated milk
1 2/3 cups sugar
1/2 teaspoon salt
2 cups miniature marshmallows
1 1/2 cups semi-sweet chocolate chips
1 teaspoon vanilla
1/2 cup chopped pecans or walnuts

- Combine butter, milk, sugar, and salt in a saucepan over medium heat.
- Bring to a boil; cook 4 - 5 minutes; stirring constantly.
- Remove from heat.
- Stir in marshmallows, chocolate, vanilla and nuts
- Beat for about 1 minute, or until marshmallows melt and mixture is thoroughly combined.
- Pour into an 8-inch square buttered pan and cool.
- Cut fudge into squares.