

# Carnation® Famous Fudge

## Ingredients

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- 1 ½ cups** granulated sugar
- ⅔ cup** (5 fl.-oz. can) NESTLÉ® CARNATION® Evaporated Milk
- 2 tablespoons** butter or margarine
- ¼ teaspoon** salt
- 2 cups** miniature marshmallows
- 1 ½ cups** (9 oz.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- ½ cup** chopped pecans or walnuts (optional)
- 1 teaspoon** vanilla extract



## Method

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LINE 8-inch-square baking pan with foil.

COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into 48 pieces.

FOR MILK CHOCOLATE FUDGE:

SUBSTITUTE 1 ¾ cups (11.5-oz. pkg.) NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels for Semi-Sweet Chocolate Morsels.

FOR BUTTERSCOTCH FUDGE:

SUBSTITUTE 1 ⅔ cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels for Semi-Sweet Chocolate Morsels.

FOR PEANUTTY CHOCOLATE FUDGE:

SUBSTITUTE 1 2/3 cups (11-oz. pkg.) NESTLE® TOLL HOUSE® Peanut Butter & Milk Chocolate Morsels for Semi-Sweet Chocolate Morsels and 1/2 cup chopped peanuts for pecans or walnuts.

## Prep

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- Prep: 10 Minutes
- Cook: 6 Minutes
- Cool: 2 Hours

Source: -- (24 servings (2 pieces per serving))

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