

Recipe Fudge

From

Melissa Zegky

Serves

5 lbs

Cooking time

Preheat oven to

9x13 inch pan

1 tall can (1²/₃ cups) Evaporated milk

2 tablespoons butter

4¹/₂ cups sugar

Dash of salt

1 Package (12 ounce size 2 cups) Semi-sweet Chocolate pieces

3 Bars (4 ounces each) sweet cooking chocolate Bakers German

Chocolate Green package

1 Pint marshmallow cream (2 cups)

Combine Milk, butter, sugar and salt. Bring to a vigorous boil, stirring often. Then reduce heat and simmer 6 minutes. Meanwhile place remaining ingredients in a large bowl. (At this point I add a big glob (1 heaping tablespoon) of creamy peanut butter)

Gradually pour boiling syrup over the chocolate mixture. Beat until chocolate pieces are melted. Pour into greased pan. Refrigerate for a short period of time (about 15 min.) then score into squares and continue to refrigerate until desired consistency. About 12 hrs. (But fudge is ready to eat at any time!)