RECIPE

Remarkable Chocolate Fudge

from The Advent Project

servings 9x13 inch pan

ingredients

4 cups granulated sugar
12 or 13 oz can unsweetened evaporated milk
2 sticks butter
7 oz marshmallow creme
1 teaspoon vanilla
12 oz semisweet chocolate chips
Raw nuts if desired

instructions

1. Butter a 9x13 pan and the sides of a 3 quart saucepan from the top to 4 inches down to prevent it from boiling over.
2. Add sugar, evaporated milk, and butter to the saucepan. Clip on a candy thermometer. Cook over medium heat to soft-ball stage (234°F), stirring in a figure 8 constantly. Watch closely, the temperature must be precise.
3. Very quickly to prevent it from getting grainy: remove the fudge from the heat and stir in the chocolate chips. When almost all melted, add the marshmallow creme and vanilla. Stir until combined and add nuts if desired. Pour into the 9x13 pan and shake pan to even out the fudge. Let cool several hours.