



”Cooking with Mary’s Village Style” Favorite Old Fashioned Fudge

Fudge

I love this recipe. I made this for years, for my 3 sons, for the Holiday’s. This recipe used to be found on the back of the jar of marshmallow cream. Currently the one on the jar has been changed. **This is the original!**

Ingredient

- 3 cups white sugar**
- $\frac{3}{4}$ cup margarine**
- $\frac{2}{3}$ cup evaporated milk**
- 1 (12 ounce) package semisweet chocolate chips.** (I like to use 1 cup semisweet and 1 cup milk chocolate chips)
12 ounces of chocolate chips is roughly 2 cups
- 1 (7 ounce) jar marshmallow cream**
- 1 cup chopped walnuts (optional)**
- 1 teaspoon vanilla extract**

Directions

Grease a 9x13-inch pan.

Mix sugar, margarine, and evaporated milk in a large, heavy saucepan over medium heat, stirring to dissolve sugar. Bring mixture to a full boil for 5 minutes, stirring constantly. Remove from heat and stir in chocolate chips until melted and thoroughly combined. Beat in marshmallow cream, walnuts, and vanilla extract. Transfer fudge to the prepared pan and let cool before cutting into squares.

To make in microwave, melt margarine in a 4-quart microwave-safe dish and mix sugar and milk into the margarine. Microwave mixture until it begins to boil, about 5 minutes on high, and stir after 3 minutes. Scrape bowl and continue to boil on high for 5 1/2 more minutes. Remove from microwave and stir in chocolate chips until melted, then stir in marshmallow cream, walnuts, and vanilla extract. Pour into prepared baking pan.