

G.H's Famous Fudge Recipe – In honor of Mamie Eisenhower

Use a large saucepan for boiling!

¼ cup butter (1/2 stick)

4 ½ cup sugar

12 oz Evaporated Milk (one large can)

2-12 oz Semi-Sweet Chocolate Chips

7 oz Marshmallow Fluff

1 tsp. Vanilla Extract

Optional: 2 cups nuts (walnut, pecans, almonds, chopped – or 8 oz bag)

Place chips, marshmallow cream and vanilla in a large bowl and set aside.

In heavy saucepan, use medium heat to bring the milk and sugar to a rolling boil while stirring constantly with a wooden spoon. Boil for 6 full minutes. Pour boiling mixture over marshmallow crème mixture. Stir mixture until well blended and pour in 13"x9" pan. Let cool for 2-3 hours until firm. Cut into squares and store in airtight container.

To make different flavor fudge, use different baking chips.