



## CARNATION® Famous Fudge

### Estimated Times:

Preparation - 10 min | Cooking - 6 min | Cooling Time - 2 hrs refrigerating | Yields - 24 servings (2 pieces per serving)

The reviews are in! This five-star recipe makes an unforgettably delectable holiday gift – one family, friends, and coworkers won't soon forget. And with easy variations, you can make milk chocolate, butterscotch, or peanutty chocolate fudge.



### Ingredients:

- 1 1/2 cups granulated sugar
- 2/3 cup (5 fl.-oz. can) NESTLE® CARNATION® Evaporated Milk
- 2 tablespoons butter or margarine
- 1/4 teaspoon salt
- 2 cups miniature marshmallows
- 1 1/2 cups (9 oz.) NESTLE® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1/2 cup chopped pecans or walnuts (optional)
- 1 teaspoon vanilla extract

### Directions:

**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 3/4 cups (11.5-oz. pkg.) NESTLE® TOLL HOUSE® Milk Chocolate Morsels for Semi-Sweet Chocolate Morsels.

### FOR BUTTERSCOTCH FUDGE:

**SUBSTITUTE** 1 2/3 cups (11-oz. pkg.) NESTLE® 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.

### NOTES:

[Click here to find out why CARNATION Evaporated Milk is The Cooking Milk.](#)

[Click here for nutrition information about CARNATION Evaporated Milk.](#)

[Click here to view a step-by-step video for CARNATION's Famous Fudge.](#)

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