



5-Star Fudge

Serves 48

Ingredients:

Canola oil
1 teaspoon vanilla extract
2 cups mini marshmallows
1 1/2 cups sugar
1/2 cup chopped walnuts
2 tablespoons butter
1 1/2 cups semi-sweet chocolate morsels
2/3 cup evaporated milk
1/4 teaspoon salt

Directions:

1. Line an 8-inch baking pan with foil. Pour small amount of canola oil on foil and evenly coat.
2. Combine salt, evaporated milk, butter and sugar in a saucepan. Bring to a boil. Stir ingredients constantly and cook for 5 minutes. Remove from heat.
3. Add chocolate morsels, walnuts, marshmallows and vanilla extract to sauce pan. Stir together vigorously. (Stir until marshmallows are melted)
4. Pour fudge into baking pan and place in the refrigerator for 2 hours.
5. Remove from fridge, flip pan over and cut fudge into 48 pieces.

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CookingMethod: Boil

Season: Fall

Week: 201448

RecipeIntro: A simple homemade treat that's incredibly sweet!