

CARNATION® Famous Fudge

Estimated Times

Preparation Time: 10 min

Cooking Time: 6 min

Cooling Time: 2 hrs refrigerating

Servings: 24 servings (2 pieces per serving)

1 1/2 cups granulated sugar

2/3 cup (5 fl.-oz. can) NESTLÉ® CARNATION® Evaporated Milk

2 tablespoons butter or margarine

1/4 teaspoon salt

2 cups miniature marshmallows

1 1/2 cups (9 oz.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

1/2 cup chopped pecans or walnuts (optional)

1 teaspoon vanilla extract

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.) NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels for Semi-Sweet Chocolate Morsels.

For Butterscotch Fudge:

Substitute 1 2/3 cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels for Semi-Sweet Chocolate Morsels.

For Peanut Chocolate Fudge:

Substitute 1 2/3 cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® Peanut Butter & Milk Chocolate Morsels for Semi-Sweet Chocolate Morsels and 1/2 cup chopped peanuts for pecans or walnuts.

Calories: 140 **Calories from Fat:** 40 **Total Fat:** 4.5 g

Saturated Fat: 2.5 g **Cholesterol:** 5 mg **Sodium:** 40 mg

Carbohydrates: 23 g **Dietary Fiber:** .5 g **Sugars:** 21 g

Protein: 1 g