

Fantasy Fudge

INGREDIENTS

3 cups (600g) granulated sugar

3/4 cups (170g) butter

2/3 cups (168g) evaporated milk

1 package (12 ounces) semisweet chocolate chips

1 7-ounce jar of marshmallow fluff

1 cup walnuts, chopped

1 teaspoon vanilla extract

Line a 9x13-inch pan* with parchment paper.

In a large saucepan, over medium heat, mix sugar, butter, and evaporated milk.

Bring mixture to a boil, leave on heat until the mixture registers 234°F on a candy thermometer (about 5 minutes), stirring constantly.

Remove from heat and stir in chocolate chips until melted and thoroughly combined.

Beat in mini-marshmallows, walnuts, and vanilla extract.

Transfer fudge to the prepared pan and let it cool about 2 hours before cutting.