

## Grandma's Fudge Recipe

- 1/2 cup butter
- 4 1/2 cups sugar
- 1 (12 oz.) can unsweetened evaporated milk
- a pinch of salt
- 2 (7 oz.) bottles Marshmallow Creme
- 2 1/2 (4.4 oz.) Hershey Bars (without nuts)
- 1 cup semi-sweet chocolate chips
- 1 tsp vanilla
- 1 cup chopped walnuts

### Instructions

1. Melt butter in a large saucepan.
2. Stir in sugar, evaporated milk and salt.
3. Boil on med. high heat for 5 minutes while stirring constantly.
4. After 5 minutes, remove pan from heat..
5. Immediately stir in the rest of the ingredients.
6. Continue stirring until the fudge becomes really hard to stir and is beginning to set.
7. This may take several minutes.
8. Spread into greased 9x13 inch pan.
9. Store in refrigerator until ready to serve.
10. Store in an air-tight container.

