

Published December 21st, 2011

Will and Daniel's Fabulous Fudge



Photo Susie Iventosch

INGREDIENTS

3 cups sugar
3/4 cup margarine or
butter (1 1/2 sticks)
5 oz. evaporated milk
(one small can)
12 squares of semi-sweet
chocolate, chopped into
small pieces
7 oz. jar marshmallow
cream
1 1/4 cup chopped walnuts
1 teaspoon vanilla

DIRECTIONS

Bring margarine (or butter), sugar and evaporated milk to a full boil on medium heat, stirring constantly. Boil for 4 minutes, continuing to stir constantly. Remove from heat, add semi-sweet chocolate and marshmallow cream and stir until melted. Stir in nuts and vanilla. Pour into 9-inch square pan lined with foil. Let cool and cut into squares. Makes 3 pounds.

Reach the reporter at: info@lamorindaweekly.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA