



Carnation Famous Fudge

The reviews are in! This five-star recipe makes an unforgettably delectable holiday gift – one family, friends, and coworkers won't soon forget. And with easy variations, you can make milk chocolate, butterscotch, or peanutty chocolate fudge.

Prep: **10 mins** | Cook: **6 mins**

Total: **16 mins**

Serves: **24 servings**
(2 pieces per serving)

Difficulty: **Easy**

Directions

Step 1: Line 8-inch square baking pan with foil.

Step 2: 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 min. Remove from heat.

Step 3: Stir in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 min or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hr or until firm. Lift from pan; remove foil. Cut into 48 pieces.

Ingredients

- 1 1/2 cups granulated sugar
- 2/3 cup (5 fluid-oz. can) Nestlé Carnation Evaporated Milk, (or substitute with equal amount Lactose-Free or Almond Cooking Milk)
- 2 tbsp butter or margarine
- 1/4 tsp 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 tsp vanilla extract