

Chocolate Fudge

2 1/2 c Sugar
1/2 c Margarine or butter
2/3 c Evaporated milk
1 Jar (7 oz.) marshmallow creme
2 c Semi sweet chocolate chips
3/4 c Chopped walnuts
1 tsp Vanilla

Line 9 inch square or 13x9 inch pan with foil so that foil extends over sides of pan; butter foil. In large saucepan, combine sugar, margarine and evaporated milk. Bring to a boil over medium heat, stirring constantly. Boil 5 minutes, stirring constantly. Remove from heat. Add marshmallow creme and chocolate chips; blend until smooth. Stir in walnuts and vanilla. Pour into buttered, foil-lined pan. Cool to room temperature. Score fudge into 36-48 squares. Refrigerate until firm.

Remove fudge from pan by lifting foil; remove foil from sides of fudge. Using large knife, cut through scored lines. Store in refrigerator.

Makes about 3 pounds--36-48 squares.