

Grandma Myrtle's Fantastic Fudge

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- 18 oz Chocolate Chips (3 6oz bags of semi sweet choc chips)
- 1 jar Marshmallow fluff
- 2 cups Nuts
- 1 tsp Vanilla Extract
- 1/2 cup Butter
- 1 2/3 cup Evaporated Milk (one tall can)
- 5 cups Sugar
- Few grains of salt (I love this part of her note/recipe so I left it in)

Preparation Steps

Prepare your pan. Open the bag of chocolate chips, marshmallow fluff, prepare nuts and loosen vanilla cap. These ingredients must be added the moment the candy is removed from the heat. Into a 4 qt sauce pan, measure sugar, butter, salt and evaporated milk. Cook gently over medium heat to soft stage, stir constantly.

My Grandma says

your candy thermometer should get to 236 degrees but I only got up to 230 before I removed it from the heat. This takes approximately 20/25 minutes. Remove from heat. Immediately add the chocolate chips, marshmallow fluff, nuts and vanilla. Stir quickly until chocolate chips are melted and all is blended together. When fudge begins to thicken, turn quickly into pan. Cool and cut into squares. I put my fudge in the fridge over night before cutting into it. According to my Grandma, this will make approximately 5lbs of fudge!

I copied this recipe exactly like my Grandma wrote it! Enjoy!!
****updated 12/21/2019****



