

### Fantasy Fudge

3 c sugar  
1 7-oz jar marshmallow cream  
 $\frac{1}{2}$  c margarine  
1 c chopped nuts  
1 tsp vanilla  
 $\frac{2}{3}$  c (5- $\frac{1}{3}$  oz can) evaporated milk  
1 12-oz pkg (2 c) semi-sweet chocolate pieces

Combine sugar, margarine and milk; bring to rolling boil, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate pieces until melted. Add marshmallow cream, nuts and vanilla; beat until well blended. Pour into greased 13 x 9" pan. Cool; cut in squares.

Source: Indiana State Fair winner.

